

FEBRUARY 2015

# COUNTRYSTA

until the cowscome home ESCAPE THE EVERYDAY

> WIN \$5000 ENTER OUR SHORT STORY COMPETITION

PICNIC DAYS
Pack a basket and
head for the hills

WALLABIES STAR STEPHEN MOORE'S QUEENSLAND COUNTRY CHILDHOOD

STYLE STATION Selling homewares on a WA sheep property
A BEAUTIFUL FARMHOUSE MADE FROM RECYCLED MATERIALS

**DOG TALES SPECIAL** FROM WORKING KELPIES TO A GLOBETROTTING LABRADOR







### I'M VERY HAPPY TO SAY THAT OUR SHORT STORY COMPETITION IS ON AGAIN THIS YEAR – SOMETHING

I know many of you will be very glad to hear, judging from the number of calls and emails we've had about it. I look forward to spending June reading your stories — although deciding on the winner is not so easy.

This month's cover star was actually a stand-in: when her paddock companion decided she simply

wasn't interested in a photo shoot, Molly the cow proved to be more than happy to oblige. We shot the picnic story on page 82 at Tamsin Carvan's South Gippsland farm and every time I see a photograph of those rolling hills, I marvel at how beautiful they are. I'm determined this year to take one of Tamsin's seasonal cooking classes — see tamsinstable.com.au for details, as I'm sure you would love them too.

The garden on page 52 is one of my personal favourites and I think the advice its owners, Andrew Lowth and Nigel Smith, give is worth remembering: "One of the things I've learnt is that it's best not to make a decision in a hurry; you might have 10 ideas and one might be the right one." I'm missing not having a big garden at the moment for, as Nigel says, "It doesn't matter what your day has been like, it's the time *after* in the garden that makes it seem everything's all right in the world."

Enjoy the issue,



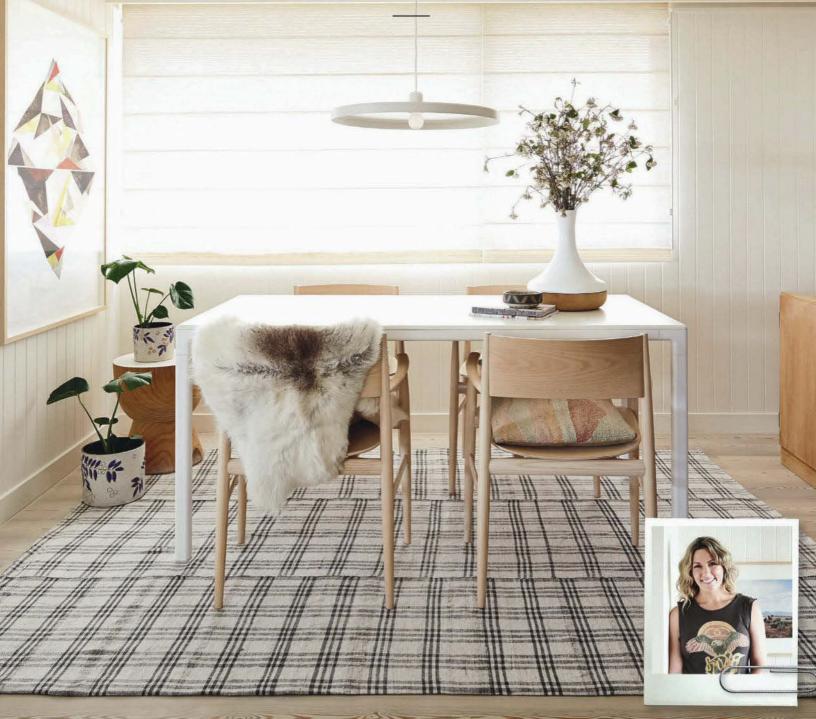






PS Please join the other readers who are following us on Facebook, Pinterest, Instagram and Tumblr.

# AS INDIVIDUAL AS SIMONE HAAG.



Because Simone didn't want a look like anyone else's, she looked to Haymes. Her Scandinavian-inspired aesthetic called for a suitably refined backdrop. She found it in Haymes Organic 1 – a calming canvas for her considered collection of ceramics, art and furniture. To find a colour that celebrates your individuality and to locate your nearest exclusive retailers, visit **haymespaint.com.au**. See more of Simone's home on our website.

Haymes



### Rich in Tradition

"My Duck & Orange Pate is earthy, rich, and yet light on the palate to finish. A full flavoured pate perfect to serve as an appetiser, spooned straight from the tub onto freshly toasted bread."

Available now at your local supermarket or local gourmet store.

www.maggiebeer.com.au







### in this issue...



AMBER CRESWELL BELL Amber wrote about artist Ali Wood's home for this issue. See the story on page 38.

Did you have a country childhood? My nonna had a citrus farm in NSW's Riverina, and I have fond memories of picking wild asparagus, collecting fresh eggs and the way the red soil smelled when it rained. What's your favourite country escape? For garden stalking I can't go past the NSW Southern Highlands, where the climate affords an explosion of cool-climate flowers that rather cruelly will not grow as well in Sydney! Otherwise, I love to drive through any of the remote, middle-of-nowhere NSW towns, especially those that feel unchanged in generations.

Where would you like to go next? I would love to explore more of the beautiful Tasmanian countryside.



JESSICA RULE
This Perth-based writer
travelled to the WA
wheatbelt for the story
on page 44 about the
homestead at Cranmore.

Did you have a country childhood? I'm a city girl, but I have great memories of summers my family spent in Denmark. It's in the Great Southern region of Western Australia where we learnt to surf on foamies, snorkelled in rock pools, and picked wildflowers on the farm. What is your favourite part of Australia? As a WA resident, I would have to say our Kimberley region is completely bewitching. From a helicopter ride over the natural wonder that is the Bungle Bungle Range or sleeping in a swag beneath an army of stars, it's an adventure to be reckoned with.

Where would you like to go next? It's crazy, I lived in Sydney for six years and never drove north up the coast to Byron Bay. I think it's time for a road trip!

# nature nurtures best





# BEAUTIFUL FRAGRANCES DESIGNED FOR EVERY ROOM IN YOUR HOME



SCENTED SOY WAX CANDLES, FRAGRANCE DIFFUSERS & HAND WASHES MADE IN AUSTRALIA



CIRCAHOME.COM.AU



# 52

### february | contents



### cover stories

- Win \$5000: enter our short story competition
- **26** Wallabies star Stephen Moore's Queensland country childhood
- 30 A beautiful farmhouse made from recycled materials
- 44 Style station: selling homewares on a WA sheep property
- 82 Picnic days: pack a basket and head for the hills
- 104 Dog tales special: from working kelpies to a globetrotting labrador

### short story competition

Write and win!
Our popular contest returns with a \$5000 prize.

### people

- 16 A way with words
  Sabine Pick loves calligraphy and letterpress printing.
- 88 Hatching a plan

  The little boy who earned his pocket money selling eggs realises his dream of having his own egg farm.
- 99 Our life in the country
  A love of Belted Galloways inspired a family move.

### my country childhood

26 Stephen Moore

The road to rugby union stardom started in central

Queensland for the former Wallabies captain.

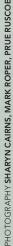
### homes

- **30 Finders keepers**Two inveterate recyclers create a gorgeous home.
- 38 Happy return
  A country girl gets back to the land.
- 44 Call of the past
  How a young WA family builds on pastoral tradition.

### gardens

- 52 **Border crossing**A couple's garden spills into the paddock next door.
- 126 Fleeting beauty
  The brief but magnificent reign of tulips.
- 129 Reader offer
  Order beautiful bulbs to plant in autumn.
- 130 In the garden
  Our planting guide and open gardens.











### OUR COVER

MOLLY THE MILKING COW CASTS AN EYE OVER A PICNIC AT TAMSIN CARVAN'S SOUTH GIPPSLAND FARM SEE STORY, PAGE 82. FOR STOCKIST DETAILS, SEE PAGE 138.

PHOTOGRAPHY SHARYN CAIRNS STYLING TESSA KAVANAGH



### decorating

60 In good order

Storage ideas for every room in the house.

82 Head for the hills

How to picnic in style – plus some delicious recipes.

### food and wine

68 Open house

Chef Kim Currie seeks simplicity in a vineyard.

75 A vision in white

'Good with spicy food' is this year's top wine trend.

**76** Seoul man

Steve Cumper likes what Koreans like about chicken.

- 78 Heirloom recipe: the record keepers
  Sisters preserve sweet memories.
- 81 Flavours
  Seasonal treats from tomatoes to radishes.

### community

94 Back in service

The Country Squire finds a local hall requiring rescue in NSW's central west.

### dog tales

104 Lord of the manor

Readers share their stories of much-loved pets.

109 A prize for your dog

Win a hamper of canine products.

### journey

110 Warm welcome

Queensland's developing South Burnett region.

### fashion and beauty

118 On the water's edge

Stylish pieces for a day spent mucking about in boats.

124 The bare necessities

Care and protection for the décolletage.

### regular reading

12 Your Page: readers' emails and letters.

23 A Month in the Country

98 Dunedoo's Art Unlimited competition

132 Collectables

133 Books

154 Country Squire

### services

81 Next Month

134 FREE NOTEBOOK WHEN YOU SUBSCRIBE

136 Style Board

138 Stockists

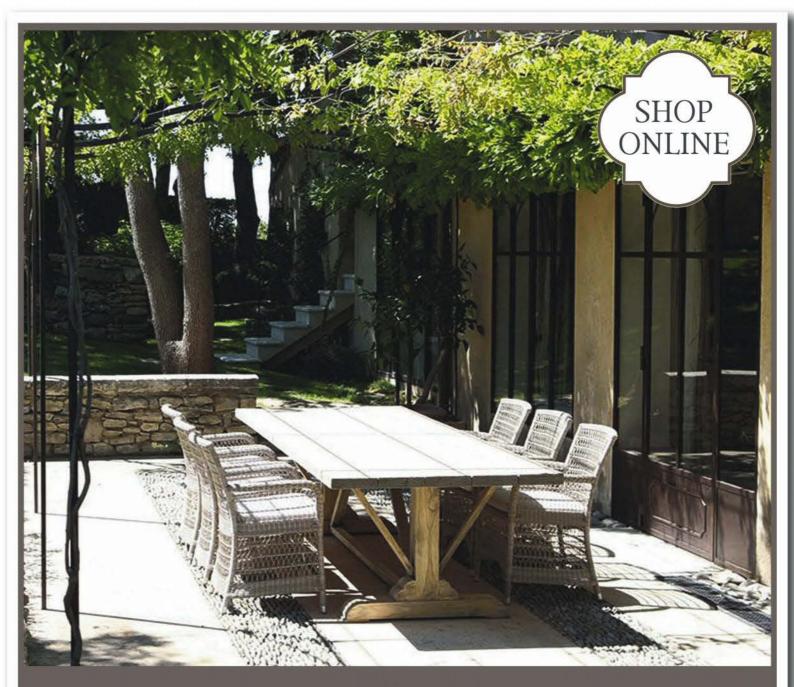
139 Country Emporium – Independent Schools

140 Country Emporium

146 Country and Coastal Retreats



TO SEE MORE INSPIRING DECORATING IDEAS, VISIT HOMELIFE.COM.AU





TOWN & COUNTRY STYLE

# HAMPTONS OUTDOOR

### ARMADALE SHOWROOM

Open 6 days - 747 High Street Armadale, Victoria (03) 9576 3000

### BRIGHTON SUMMER STORE

Open 7 days - 61 Church Street, Brighton, Victoria

### **SHOP ONLINE**

www.townandcountrystyle.com.au



### **HOLIDAY READING**

Our December issue was well received on Facebook. A rainy Saturday and a copy of Country Style — is there anything better? Love the rocking horses. Every time I read your magazine I miss country life. Vickie Maclean Lovely article on the romantic hideaway of Kyneton artist Sarah Gabriel and her partner Con Tsoukas. Lindy Priest

### your page

We love it when readers let us know about stories that catch their interest.

### IN THE PINK

Home alone on a stormy Sunday afternoon. It's 35 degrees outside, the men in my life are waterskiing on the river and I'm wondering what to do to lift my spirits.

I'm recovering from radiation therapy for breast cancer and decide to re-read my beautiful get-well cards. Among the gifts are some bath salts and I decide on a foot soak. I set it up so I can sit on the lounge overlooking the dam, which is covered in ducks. Then, with delight, I remember my copy of Country Style arrived in the post on Friday — what better way to relax than with my much-loved magazine? My favourite colour is pink, so to see the December cover with its pink Christmas decorations made my day. I just had to smile. Mary Vines, McGraths Hill, NSW

### LEADERS OF THE PACK

I knew I'd seen those dogs before...When I read the article on illustrator Tricia Oktober's garden in the December issue, I thought the canines on page 60 looked familiar and, sure enough, there they were, beautifully posed on the front steps of Tricia's home in your February 2013 edition. Funny how some things catch one's eye. Those dogs are Country Style stars! Eve Black, Noorat, Victoria

## follow us



On Facebook... www.facebook.com/ CountryStyleMagazine



On our blog... blogs.homelife.com.au/ countrystyle



On Pinterest... pinterest.com/ countrystylemag



On Instagram... instagram.com @countrystylemag



On Tumblr countrystylemag. tumblr.com

### LOVE AT FIRST SIGHT

It's just over a year since I first set eyes upon you, Country Style, having been introduced by a colleague who carelessly left you in the staff room. You waited for me with such patience, beckoning me to come over and get acquainted. Our encounter was brief (due to my half-hour lunch break), but the impact was everlasting. I yearned to see you again and was told you made an appearance only once a month.

The good news is, you are now a regular part of my life. I gaze at your front cover every month and it's like love at first sight all over again.

I dream of one day having a humble home to call my own, somewhere in this beautiful country. Somewhere magical, which I may even find through you, dear Country Style. You are, of course, most welcome to join me. Linda McGrath, Gilldora, Queensland

### LETTER OF THE MONTH

### **FOSTERING CREATIVITY**

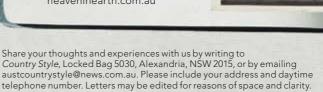
I am currently 37 weeks pregnant and awaiting the arrival of my fourth child. We live on a property in western Queensland, and saying things have been tough the past couple of years is an understatement. I loved your stories [in the November 2014 issue] about Port Fairy jeweller Lucinda Newton and Zanna Gale, who lives on a sheep and cattle station north of Broken Hill. These two women foster their creative sides through design. They both have children and still find time to get their creative juices flowing.

I also dabble in jewellery making, when I can find the time, and I'm now feeling inspired to get creative

while on maternity leave. Thank you for inspiring me.

Jacqui Coleborn, Dulacca, Queensland

> Congratulations to Jacqui, who has won a collection of garden accessories and homewares valued at \$518.50, including these glass bottles with ceramic lids (pictured right), from Heaven in Earth. (02) 4423 2041; heaveninearth.com.au



# BECOME Mount Openson

IF YOU'RE GOING TO rise YOU
MIGHT AS WELL skine! BRIGHTEN UP
YOUR BREAKFAST WITH OUR
original fruit free muesti.
ITS WHOLESOME INGREDIENTS (LIKE
CRUNCHY ALMONDS, PECANS AND
PEPITAS) MAKE IT A delicious
canvas TO CREATE YOUR OWN
BESPOKE GOURMET BREAKFAST. WHY
NOT TRY sprinklings OF TOASTED
PISTACHIOS AND HONEY TOPPED WITH
YOGHUT and coconut...VOILA!



for more delicious recipes visit

CARMANSKITCHEN.COM.AU

FROUDLY AUSTRALIAN MADE & OWNED



Real food made with real passion. . . 20

# BOMUSCHIA **SUBSCRIBE** to Country Style and receive a BONUS **NOTEBOOK**

Subscribe now, visit magsonline.com.au/cs/M1502ACS or call 1300 656 933 and quote M1502ACS

# COUNTRYSTYLE

Editor-in-chief VICTORIA CAREY
Creative director GIOTA LETSIOS
Associate editor KYLIE WALKER
Melbourne editor VIRGINIA IMHOFF
Chief subeditor GREG TAYLOR
Food features editor SARAH NEIL
Art director JO QUARMBY
Senior designer JOSIE TAYLOR
Editorial coordinator ANNA DELPRAT

Regular contributors DIXIE ELLIOTT (Food) LARA HUTTON (Fashion) ROBIN INGRAM (Wine, Country Squire) ANNABEL LAWSON (Books) JOHN McPHEE (Collectables) CHRISTINE REID (Gardens) BARBARA SWEENEY (Flavours) JULIETTE WINTER (Health and Beauty) Staff photographers GUY BAILEY SAM McADAM-COOPER JEREMY SIMONS CRAIG WALL

Director of brand strategy DENNIS MICHAEL
Head of sales and strategy, Homes MILENA HOPKINS
Brand strategy manager HEATHER JARVIS (02) 8045 4739
Brand strategy executive ANGELA APOSTOLAKIS (02) 8045 4744
National sales director PAUL BLACKBURN
Group sales director, Partnerships DAVID ROGERS (02) 8045 4741
Group sales directors, NSW RACHEL DELALANDE (02) 8045 4657
BELINDA MILLER (02) 8045 4651 SAM TOMLINSON (02) 8045 4676
Victorian sales directors, Victoria KAREN CLEMENTS (03) 9292 3204
Group sales directors, Victoria KAREN CLEMENTS (03) 9292 3202
SALLY PATERSON (03) 9292 3217 ASTRID WHITE (03) 9292 3222
Queensland, SA and WA sales director ROSE WEGNER (07) 3666 6903
Classified advertising REBECCA WHITE 1300 139 305

Asia advertising KIM KENCHINGTON MediaWorks Asia Ltd +852 2886 1106

Advertising creative director RICHARD McAULIFFE Advertising creative manager ZOE TACK Advertising copy editor BROOKE LEWIS

Production director MARK MOES
Production manager CHRISSY FRAGKAKIS
Advertising production coordinator KATIE NAGY (02) 8045 4923

Marketing manager ZOE MEERE
Brand manager DYLAN EDWARDS
Event manager ALEXANDRA BAIRD
Marketing executive ALYSSA PIVA
Product manager, digital editions DANIELLE STEVENSON
National circulation manager MARK MCTAGGART
Subscription retention manager CRYSTAL EWINS
Subscription acquisition manager GRANT DURIE

Homelife product manager CASSIE GRIFFIN

Chief executive officer NICOLE SHEFFIELD
Group publisher NICHOLAS SMITH
Commercial director SEV CELIK
Marketing director DIANA KAY
General manager, circulation and subscriptions BRETT WILLIS
Director of communications SHARYN WHITTEN

#### **GENERAL EDITORIAL INQUIRIES**

Postal address Country Style, NewsLifeMedia, Locked Bag 5030, Alexandria, NSW 2015 Telephone (02) 8045 4876 Email austcountrystyle@news.com.au Website homelife.com.au Back issues Inquire at subs@magsonline.com.au or telephone 1300 656 933 Digital versions Visit Zinio at au.zinio.com; Apple users download from Newsstand in the App store; Android users download from Google Play; also available from the Nook Newsstand. Blog blogs.homelife.com.au/countrystyle Facebook facebook.com/CountryStyleMagazine

#### GENERAL ADVERTISING INQUIRIES

Sydney Advertising, NewsLifeMedia, Locked Bag 5030, Alexandria, NSW 2015 Telephone (02) 8045 4744 Melbourne HWT Tower, Level 5, 40 City Road, Southbank, Victoria 3006 Telephone (03) 9292 3208 Brisbane 41 Campbell Street, Bowen Hills, Queensland 4006 Telephone (07) 3666 6910

### SUBSCRIPTION INQUIRIES

Telephone 1300 656 933 or visit magsonline.com.au

Printed by Offset Alpine Printing, 42 Boorea Street, Lidcombe, NSW 2141 under ISO14001 Environmental Certification. Offset Alpine is committed to environmental improvement by using environmental management systems, continuously introducing environmental initiatives and benchmarking to globally recognised standards and monitoring. Paper fibre is from PEFC-certified forests and controlled sources.

Country Style (ISSN 1835-9361) is published by NewsLifeMedia Pty Ltd (ACN 088 923 906), Level 1, 2 Holf Street, Surry Hills, NSW 2010. NewsLifeMedia Pty Ltd is a wholly owned subsidiary of News Limited (ACN 007 871 178). Copyright 2015 by NewsLifeMedia Pty Ltd. All rights reserved. Distributed by Gordon and Gotch Australia Pty Ltd, 1300 650 666















6PT SPARTAN

24 PT DORCHETET

18PT DORCHESTER

d way with words

IN HER BYRON BAY STUDIO, SABINE PICK TURNS LETTERS INTO ART.

WORDS MARGIE FRASER PHOTOGRAPHY ALICIA TAYLOR



abine Pick's travels could follow the same looping patterns as her distinctive calligraphy. Born in Sydney just after her German parents arrived in Australia, she soon moved with her family to pursue a more rural existence on acreage at Galston, in Sydney's northern Hills District. Perhaps something of that same desire to embrace nature brought her to Byron Bay in 2003, but the journey, in the meantime, was varied and enriching.

"I left school early and went to Hornsby TAFE to study fine art," she recalls. "I then went around to some editors with my rather naive portfolio and one of them offered me a cadetship. It was luck that got me started."

Stints as a freelance designer for *Vogue* and *Elle Decoration* in Germany followed after a move to a family apartment in Munich. Then there was a shift to the UK, where Sabine served as art director on magazines such as *Company*, followed by a return home and a job on *Australian Home Beautiful*. In 2002, study for her doctor husband Lincoln Gillam took

Sabine to Toronto, where she switched from graphic design to styling with an impressive swag of interiors magazines.

In the meantime, a first love of calligraphy was always simmering in the background. "I've always been passionate about calligraphy," Sabine says. "I did a course 30 years ago with Donald Jackson, the Queen's Scribe, when he came to Sydney. He taught us to trim our own quills... I just loved it!"

When the couple returned to Australia and decided to settle on the NSW north coast, the opportunity to develop that passion had arrived. Lincoln works as a radiologist in Lismore, while the couple, and their eight-year-old son Oscar, have a house in nearby Byron Bay. Sabine set up a studio in the town's industrial estate and began selling her bespoke designs under the name of Pick Me. These days commissions arrive from all over the world.

Notes from friends and clients decorate the walls of her studio, alongside snatches of poetry and other sources >

### "I DID A COURSE 30 YEARS AGO WITH DONALD JACKSON, THE QUEEN'S SCRIBE, WHEN HE CAME TO SYDNEY."







### "BYRON IS A COUNTRY TOWN THAT'S NOT TOO REMOTE FROM THINGS, AND IT'S PHYSICALLY VERY BEAUTIFUL."

of inspiration. The space is home to piles of cotton rag paper, brushes and pens, jars of ink — and a small collection of vintage printing presses, from several little Adana plantens through to a treasured Vandercook proof press and a big Chandler & Price press that Sabine found in the nearby town of Coorabell.

"It was sitting on the verandah of a friend of a friend's place," she recalls. "I made an offer immediately. It has the most beautiful little oil wells that are so nice to fill at the end of a job."

The 1936 Chandler & Price machine from Cleveland, Ohio, emits creamy thick leaves of finely inked invitations, thank-you notes, and celebratory cards at the push of the foot treadle. At the end of the day, when the ink is cleaned up and the press is oiled, Sabine returns to her nearby home among the sand dunes. A dense band of native bush separates the house from the beach and provides a constantly changing chorus of birdsong. "You can be so in tune with nature here," she says. "I hear the ocean nearly all the time, and the sounds of the birds change with the seasons, the time of day, and their migrations. Last week a family of kookaburras moved in."

Another enlivening factor is the strong sense of community the town offers. "Once you have children, you become part of this amazingly supportive network and get to know all sorts of people," Sabine says.

"We get the best of both worlds here. Byron is a country town that's not too remote from things, and it's physically very beautiful. It's relaxed as well as a bit edgy and that's good for me — it adds value to my thoughts." \*

To see more of Sabine's work, visit pickme.com.au



# selling houses australia

THEY'LL DO WHATEVER IT TAKES.

BRAND NEW SEASON Wednesdays 8.30 PM lifestyle.com.au/sellinghouses



only on FOXTEL

Lebry ary

Enjoy all the wonderful art, crafts, food, wine and music on offer around the country this month.



### time out

t this time of year, with New Year resolutions fading faster than daylight and holidays packed up like memories, a sense of melancholy can come out of nowhere. An email from a friend arrived, apologising for not being in touch. She didn't go into detail but simply said she'd slipped off her perch.

Barb's phrase is useful because it doesn't attribute blame to any one or thing. She didn't try to play the victim. Instead, it implies a degree of accidental. No guilty party. Sometimes we all lose our footing, ending up in the dust wondering what happened. Birds do it. It's a sign of being alive.

When this happens, you need to lie still for a while until you feel like getting back up. Sometimes you need extra lift. I know I'm really down in the hay when I stop baking. So when I'm done under the duvet, I make myself bake.

Cakes are best. A double sponge makes the world a better place: light, airy and with cream oozing from the middle. Even better if you put it in a tin and take it to a friend who might have also slipped off their perch. Sometimes a euphemism is the best therapy; to share a feeling rather than pointing fingers. Thank you, Barb, for reminding us that it's okay — once in a while — to slip off your perch.

Words by Hilary Burden, author of A Story of Seven Summers (Allen & Unwin, \$29.99)

### WHEN THE COUNTRY **COMES TO THE CITY**

YIRRKALA DRAWINGS February 7th-

April 11th Head to Perth's Berndt Museum and Lawrence Wilson Art Gallery for an exhibition of more than 100 vibrant crayon drawings produced by the Yolngu community in east Arnhem Land in 1947, presented in a space designed to represent their Yirrkala homeland and enriched with digital installations. (08) 6488 5555.

### **CELLAR DOOR WINE FESTIVAL**

20th-22nd More than 170 food and wine producers from regional SA display their quality produce at the Adelaide Convention Centre. Tickets from \$25, bookings for some events essential. (08) 8212 4099; cellardoorfestival.com

### MELBOURNE BEGONIA SOCIETY SHOW

28th-March 1st Explore varieties for sun, shade and indoors, with beautiful displays and flowers for sale at the Senior Citizens Hall on the Nepean Highway in Moorabbin. Entry from \$3. (03) 9758 6642; begoniasmelb.org.au

### ACT

### SUMMERSIDE FESTIVAL 1st-28th

At various locations in Canberra and the surrounding region, the Summerside calendar boasts dining events, the best of local wines, innovative performances, twilight cinema, exhibitions, cooking classes and more. Bookings for some events essential. thepoachersway.com. au/summerside-festival-events

### **VICTORIA**

SCOTS DAY OUT 14th In Bendigo, all things Scottish are celebrated with a parade down View Street, pipe bands, highland dancers, clan tents, stalls in Rosalind Park offering traditional fare such as haggis and whisky, and swordplay on show. 0419 549 743; scotsdayout.com

SERENADE AT SUNSET 28th An evening of opera and musical theatre performed by professional artists and local talent. Held at Grantville Recreation Reserve, this year's show features opera singer Sally-Anne Russell and cabaret artist Melissa Langton. 0402 727 364; serenadeatsunset.com.au

SUSTAINABLE HOOK & VINE FESTIVAL 28th Torquay Common is the site of this

inaugural festival, with some of the best local seafood, wine, beer and cider from the Surf Coast Shire and surrounding regions. On the corner of Bell Street and the Great Ocean Road in Torquay. 0417 348 228; hookandvine.com.au

### **SOUTH AUSTRALIA**

SOUTH AUSTRALIAN WOODEN BOAT

FESTIVAL 21st-22nd Come down to the Goolwa Wharf Precinct on the Fleurieu Peninsula to explore the wooden river vessels, from elegant yachts to sleek classic speedboats. (08) 8333 0955; woodenboatfestival.com.au

FORK AND CORK 28th Mount Gambier's Garden Square is hosting a fun-filled food and wine festival with workshops, masterclasses, music and the chance to learn from local chefs. (08) 8721 2505: forkandcork.com.au

### **NSW**

### LEARN TO WEAVE WITH LANNY MACKENZIE

7th Join acclaimed weaver Lanny Mackenzie at Mount Tomah's Blue Mountains Botanic Garden for a weaving workshop, which includes collecting materials, preparing and drying

techniques and crafting your own basket. Tickets \$95, bookings essential. (02) 9231 8182: bluemts.com.au **ROARING 20S FESTIVAL AND ALL THAT JAZZ** 7th-22nd A celebration of 1920s decadence, architecture and jazz across an array of events, including costumed balls and high teas, historical walks, fashion parades, dancing and music. Throughout the Blue Mountains, Lithgow and Oberon region. Bookings for some events essential. roaring20s.com.au POLO IN THE PADDOCK 21st At the second annual polo day at Bunnamagoo Estate Wines in Mudgee, spectators enjoy estate wines and produce from the area such as cheeses, olives, apple cider and local lamb. Tickets from \$30. polointhepaddock.com.au

### QUEENSLAND

#### CAIRNS CHINESE NEW YEAR 6th-28th

Ring in the Year of the Sheep on Grafton Street in Cairns, with vibrant cultural experiences from dining to street festivals, art exhibitions and traditional entertainment. (07) 4051 0288; cadcai.org GUIDED MARYBOROUGH HERITAGE WALK TOURS Until March 31st Every Monday to Saturday at 9am, convene at City Hall on Kent Street to hear guides in 19th-century costume tell fascinating tales of this old port city. (07) 4190 5722.

### **TASMANIA**

### KOONYA GARLIC FESTIVAL 14th

At Koonya Hall on the Tasman
Peninsula, the state's garlic-growing
industry is celebrated with stalls,
competitions, talks from gardening
experts and cooking demonstrations.
Entry \$2. koonyagarlicfestival.com
KING ISLAND LONG TABLE FESTIVAL

**20th–22nd** A delectable three-day event showcasing what King Island has to offer from paddock to plate, including farm tours and kitchen sessions. Bookings essential, tickets from \$35. 0437 493 780; kingislandlongtable.com

### **WESTERN AUSTRALIA**

#### KENNY ROGERS AT SANDALFORD ESTATE

8th Sandalford Estate winery in the Swan Valley is the venue for a five-hour spectacular featuring US country star Kenny Rogers, and local guests Kasey Chambers, Adam Harvey and Beccy Cole. Tickets from \$109. (08) 9374 9374; sandalford.com

### TIM PEARN: ON THE BEACH

February 16th–March 7th Artist Tim Pearn's exhibition explores the heartbreaking build-up of plastic detritus on the wild and pristine beaches of the southern coast of WA over a one-year period, focusing on Albany's Goode Beach. Western Australian Museum, Albany. (08) 6488 5555; perthfestival.com.au

Please send your event news to austcountrystyle@news.com.au. Events may change and we recommend contacting the organisers to confirm details and ensure availability.









FROM LEFT Stephen (front row, with ball) with Mount Morgan's under eights rugby team; trying his hand at tennis aged 14 months; 16-month-old Stephen (fifth from left) at a playgroup in Saudi Arabia.

### STEPHEN MOORE RUGBY UNION FOOTBALLER

The former Wallabies captain tells Claire Mactaggart about his early days in central Queensland and the benefits of growing up in regional Australia.



ABOVE A keen swimmer, seven-year-old Stephen shows off medals and trophies won at carnivals in central Queensland.

tephen Moore has fond memories of his first rugby union game, the under eights, played barefoot in the central Queensland goldmining town of Mount Morgan. Some 92 tests and 131 Super Rugby games later, he's considered one of the world's finest hookers, but the essence of what attracted him to the sport remains the same. "I started playing when I was five and I loved it from the start," says Stephen, now 32. "Being involved in a team is fundamentally why I still play rugby; that mateship that you build."

Stephen was born in 1983 in Saudi Arabia, where his father worked as a doctor. His Irish family migrated from Galway to Australia in 1988, and lived in Mount Morgan for five years before relocating to Rockhampton, and then to Brisbane.

In 2003, while studying science at the University of Queensland, he played his first Super Rugby game for the Queensland Reds and his first test for the Wallabies two years later. In 2009, Stephen began playing for the University of Canberra Brumbies and became captain of the Wallabies in 2014, until a ruptured anterior cruciate ligament forced him off the field for the remainder of the season.

The resulting knee reconstruction was a setback, but it allowed him to be home for the birth of daughter Darcy in July. "One good thing about the injury is that I've been here for my family," he says of wife Courtney, 30, and son Theodore, two. "When you're away playing so much you miss out on many special occasions."

In 2015 Stephen will return as captain of the Brumbies. The veteran player has retained a passion for the sport that extends beyond the field. "When I look at my career there are many milestones. But I don't look at individual games, I look at the people I've met, the experiences I've had and the places I've visited. I met my wife in South Africa when I was playing rugby. Things like that are what rugby has given me, and I feel very lucky.'

Known for his leadership, Stephen is a role model for young players. "From any sort of beginning you can achieve, you just need to enjoy what you do, whether it's sport, study or a trade. You can achieve anything you want from rural Australia, as long as you have the desire and work hard at it."







FROM LEFT Stephen, 12 — with sisters Suzanne (front), Sarah and Katie — after a swimming carnival in Rockhampton; in year 12 at Brisbane Grammar School.

Dad still goes back there and when he walks up the main street, people remember him and say g'day. I have a young family now and I'd love to go back and show them where I grew up.

The town was built on a goldmine, so things would happen from time to time when they found another deposit — the town would fill up and more families would come in. Afterwards, when they finished the work, it would become quiet again. We loved it; my three younger sisters and I had a great time riding bikes, swimming and catching up with friends. It was a good place to grow up.

I always had a ball in my hand running around the house, which is why I think Mum wanted to get me outside playing! My family followed rugby but they weren't really into it, even though Dad used to play a little bit at university. The local club was just down the road from us and I played my first game for Mount Morgan in the Rockhampton competition when I was five. Mum would drive me up and down the highway every weekend, or else we would get a bus.

### "I thought, 'This is pretty cool, to be able to do something I love and make a career out of it."

Looking back, I'm sure my parents missed their family. To their credit they got on with it and we made a life out here. We were very close because we didn't have any other family in Australia. Our main values were to do our best and try hard with what we had, nothing was wasted and we were very resourceful. The community was like that in Mount Morgan as well, it wasn't a wealthy town, it was very much working class.

I did my schooling at Sacred Heart Primary School in Mount Morgan until I was in year 5, then I went to St Joseph's in Wandal when we moved to Rockhampton. Later, I started high school at Rockhampton Grammar. I enjoyed everything about school - study, sport and great friends.

In Rockhampton I joined the Pioneers Rugby Club. A local doctor, Con Primmer, who recently passed away, had played for Australia and used to watch all the games at Rugby Park. He encouraged me and told me I had an opportunity to do something special in rugby, but I didn't consider a career in the sport until I left school.

I finished high school at Brisbane Grammar and it was a special time in my life, even though it took a while to find my feet. Once I left school I made some representative teams for Queensland and took up a contract with the Reds. I thought, 'This is pretty cool, to be able to do something I love and make a career out of it.'

Now I get to visit regional areas and coach young kids. It's great to be able to give something back and I tell them, 'Just enjoy it while you're young and if you give it 100 per cent, the rest will take care of itself."



### ABOUT MOUNT MORGAN

Named after the Morgan brothers who began mining the area in 1882, the township of Mount Morgan is in the Dee Ranges, 38 kilometres south-west of Rockhampton. For a time, Mount Morgan was the most successful goldmine in the world and, until its closure in 1981, yielded 225 tonnes of gold, 50 tonnes of silver and 360,000 tonnes of copper. At its pinnacle in 1915, the town boasted a population of about 16,000, but is now home to less than 3000. Both the Railway and Historical Museums are popular with tourists, as is the guided TMC tour of the town and mine. The annual Golden Mount Festival is held in May and celebrates the town's heritage.





# FINDERS KEEPERS

TWO INVETERATE RECYCLERS TURNED THEIR HUGE COLLECTION OF MATERIALS INTO A GORGEOUS HOME.

WORDS VIRGINIA IMHOFF PHOTOGRAPHY MARK ROPER STYLING TESSA KAVANAGH









The materials they had on hand — and their budget — dictated the house design. A few years before the couple had bought some beautiful arched windows and these set the proportions for the rest of the building.

"They had come out of an Italian villa that had been pulled down, and a guy had imported them for his building and was getting rid of the leftovers," Vanessa says. "We had to patch them up, but we just loved them — and they're the main feature of the house."

The barn-like house, built of rendered double brick, has gable ends with parapets rising above the roof line. Inside there's an open living space with two bedrooms and a bathroom at one end. Massive industrial timber trusses supporting the pitched ceiling were perhaps the luckiest find. "We had some huge beams that governed the building size, but when we put them up they didn't look right," Vanessa says. "Then a friend who has a timber yard in Fryerstown had these trusses — and, amazingly, they were a perfect fit!"

During the three years of building, Trent, Vanessa and Jensen endured the weekends in a small shed that Trent had already built on the property. "It was painful and slow, and we battled the elements," she recalls. "We would be flat out during the week, then have to fire up again on the weekends. I was there with a shovel and broom while Trent built the whole house himself, apart from the electricals and plumbing. He's done an amazing job, especially considering everything is not a standard fit."

Trent also poured concrete for the kitchen benches and the fireside shelf, and laid travertine tiles on the floor. The French doors opening to the patio were found in the *Trading Post* — in fact, nearly everything in the house apart from the new appliances, the kitchen sink and bathware, has been salvaged and put to new purpose.

"It's a mishmash of things and we got carried away using what we had, as we didn't want to buy new materials," Vanessa explains. The interior features her >





CLOCKWISE, FROM ABOVE The coat rack's old metal sleeper pegs were found by a railway line; a Pierre de Ronsard rose climbs the wall near the rear patio; Jensen in the pear walk. FACING PAGE The bedhead in the main bedroom is a garden screen.



quirky finds, many from markets and antique stores, as well as her paintings and artworks contrived from found objects. Vanessa discovered the large leather couch on eBay, a pair of cane-sided chairs was found discarded by the roadside. "The frames were stained, and I stripped them back and reupholstered the cushions in checked fabric."

There are prints from a trash and treasure market, and an old tin painting of daffodils from an antique store in Adelaide. "I find most things when I'm on holidays and have time to look for them," Vanessa says.

Outside, Pierre de Ronsard roses climb a wall and a pear walk leads to another salvage-yard find, a pair of old iron gates. Elsewhere, Trent has built stone walls and timber farm gates that lead to different parts of the garden.

The couple also rent out the house, aptly named The Timber and Stone Retreat, when they are not using it. When they're at home, most of their time is spent in the lovely garden and going for walks.

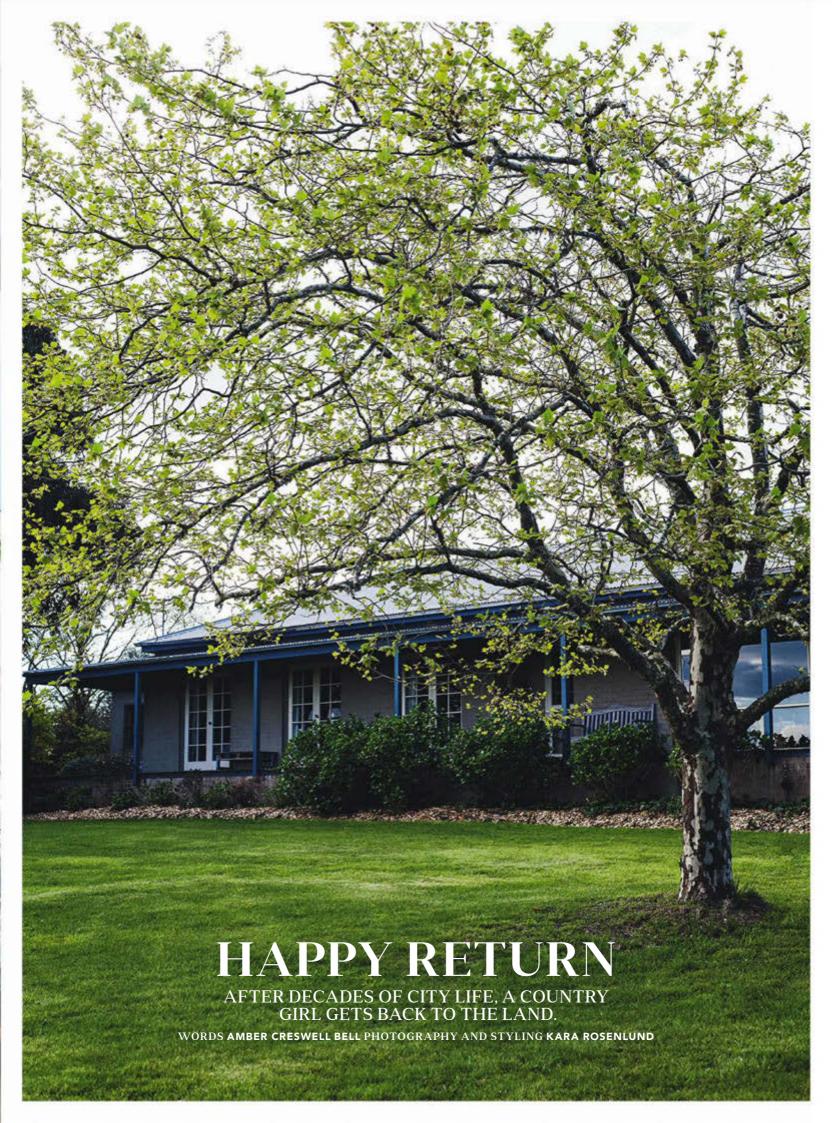
"I paint and draw, or do some weeding, or go to the botanic gardens in Malmsbury to kick the ball with Jensen," Vanessa says. "Or we just relax and don't do anything."

Autumn is the best time, when the days are warm and the nights crisp. "I love the middle of winter too, because the house is so cosy," she adds. "It's a fruit salad of everything old and recycled, and the fact that I collect and like making things, right down to the sticks and pods, just adds to it." \*

For information about The Timber and Stone Retreat, telephone 0415 558 588 or visit thetimberandstoneretreat.com.au











CLOCKWISE, FROM TOP LEFT Ali finds some plein-air inspiration; the workshop was built from recycled materials by the previous owner; some of the short-horn Limousins. FACING PAGE "I swapped a painting for the table and the chairs are from Vinnies," says Ali, whose oil painting As I Went Out One Morning hangs on the wall behind.

Around 30 years later and on the other side of the continent, the reunion is well underway near NSW's Braidwood. At just 45 hectares this farm is not quite on the same scale as the 2600-hectare property of her youth, but the old house of rendered brick with wide verandahs and a tin roof feels like home. ("There's nothing better than the sound of rain on a tin roof," Ali declares.)

After beginning a nursing career in Perth, Ali met and married Brian Holder, an IT manager, and raised two sons Elliot, now 21, and Henry, 18. She moved into fashion, running her own label in WA for years, while developing a serious interest in painting — and when the family moved to Sydney's North Shore in 2000, city life seemed to have taken a firm hold. But then chance took a hand...

"We'd been visiting friends in the Braidwood area for years, staying with them at their property in Reidsdale. Just four years ago they mentioned that the little farm next door was for sale. Joking, they said it would be fun if we bought it."

So an inspection was organised — and Ali and Brian immediately fell in love with the house, the garden and the stunning views of the Great Dividing Range and the Araluen Valley. "For the weeks and months following, I couldn't get it out of my mind," Ali says. And finally, in August, 2011, when they drove up the long winding drive with the front-door key, there was no need to think of anything else.

That week, Ali stayed on by herself and whitewashed the interior from end to end — "it had been painted a mishmash of colours. After that I had a ball furnishing it with op-shop finds that just needed a little love, and some pieces bought from a friend who was downsizing. I love recycling things…" >

















have installed a modern kitchen and turned the farm's former general store into visitor accommodation. "Like the rest of our renovation, we kept it very simple and let the stone walls, reclaimed timber and the building's history be the hero," Tracy says.

The homestead's U-shaped layout was previously only one room wide, so Tracy and Kristin had the entire rear verandah enclosed to connect the rooms. "The kids love to run races along the floor, and it's big enough that a small motorbike can be ridden around it — we learnt that the hard way!" Tracy says.

Many historic touches remain, including the old photographs that line the pressed tin hall and relics of the past that populate the rooms. Exploration of the old store house, shearing sheds and outbuildings uncovered worn timber tables, lanterns, a treasured meat safe and travelling trunks stamped with the initials of earlier generations, which now decorate the house and guest accommodation.

Another outbuilding has been given new life as an office. "Running our farm and my business from here means our house is frequently overrun with meetings, products and visitors," Tracy says. "With three kids underfoot it can be chaos and I long for some separation of home and work."

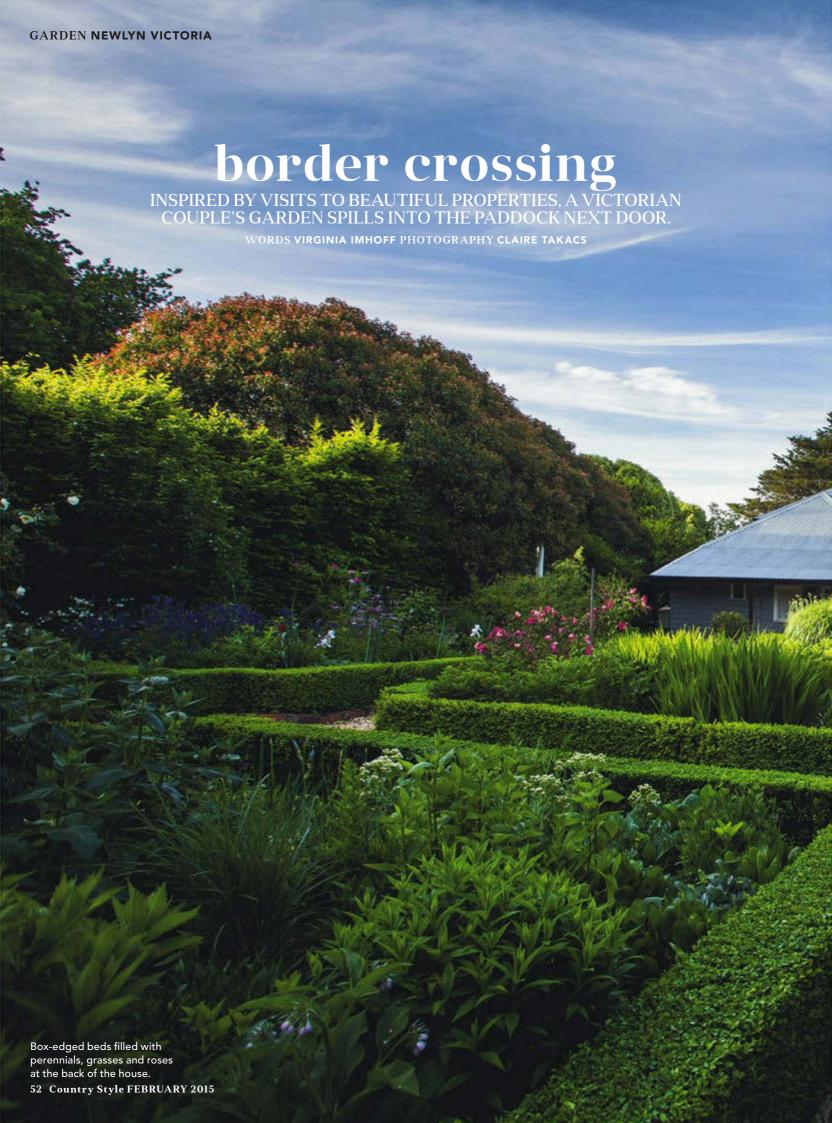
From her office sanctuary, Tracy runs the online store Cranmore Home, featuring homewares, textiles, fashion, furniture and art by Australian designers. The venture was born out of frustration at not being able to find the right items to furnish her home. "I stopped searching shops and began looking for makers whose design ethos resonated with my own," she says. "Cranmore Home is very much a reflection of my own style and, as a farmer, I'm an advocate of Australian food and fibre, and the manner in which we produce it."

Kristin and Tracy are collectors of happy memories. "We love nothing more than spending time with each other," Tracy says. "We collect souvenirs on family adventures like leaves, feathers, shells and stones, which are scattered throughout our home."

While her mother-in-law was an avid gardener, Tracy ruefully admits she has let the formal garden slip a little. "My focus has really been on our orchard and vegetable beds, which provide an absolute abundance of fresh vegetables for us, and in years to come, the fruit trees will mature and provide us with homegrown produce," she says.

The couple agree that the luxury of crafting their home slowly, and taking care to impart love into it, has proved a rare pleasure in such a fast-paced world. "The memories, the conversations, the layers, can only be created authentically over time," Tracy says. "I'd like to think that our home reflects the energetic, youthful family that lives here, while referencing the generations who have gone before us." \* For more information about Cranmore Home, visit cranmorehome.com.au







t's a familiar story: gardeners venture forth with modest ambitions, then find they've embarked on a grand design. Such was the case when Andrew Lowth and Nigel Smith bought an old house on a hectare of land in Newlyn, 25 kilometres north-east of Ballarat, in 2005. "There was a boundary between the old garden and the sheep paddock, and we thought we'd just plant a few trees in the paddock — because we didn't want the garden to be too big," Nigel says.

Famous last words, since the paddock now contains much more than a few trees. Yet it's easy to see how the project grew and grew, for the yearning to create a beautiful country garden was what drew the pair from city life in Sydney to this region of central Victoria, famed for its highly productive volcanic soil and cool highland climate.

Their property also evolved as they took inspiration from Dutch garden designer Piet Oudolf, and from visits to such famous English gardens as Hidcote, Great Dixter and Rousham. Ironically, however, the most pervasive influence came from almost next door, with a visit to Musk Farm, the home and garden of the late interior designer Stuart Rattle near Daylesford.

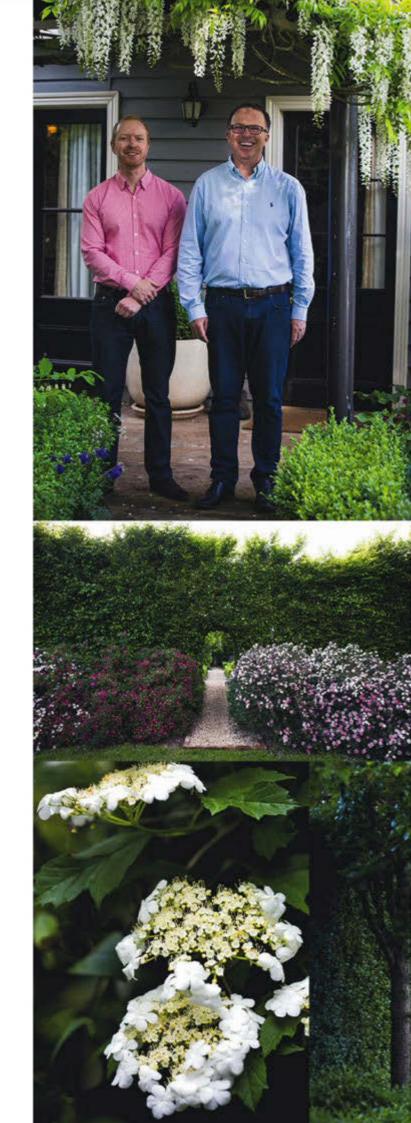
"Musk Farm was the garden that most inspired us," Andrew says. "There was a sense of magic; you'd walk in the gates and didn't know where to go first — the mystery made you want to explore. It was about design and plants and beauty, and the best we'd been to in Australia. We came home with a lot of ideas."

Andrew and Nigel had started in the backyard, which sloped uphill away from the house and featured a concrete path, a clothes hoist and a motley collection of chicken sheds. "The land sloped so much the house was nearly underground at the back," Nigel says. "This was where we made the first garden room."

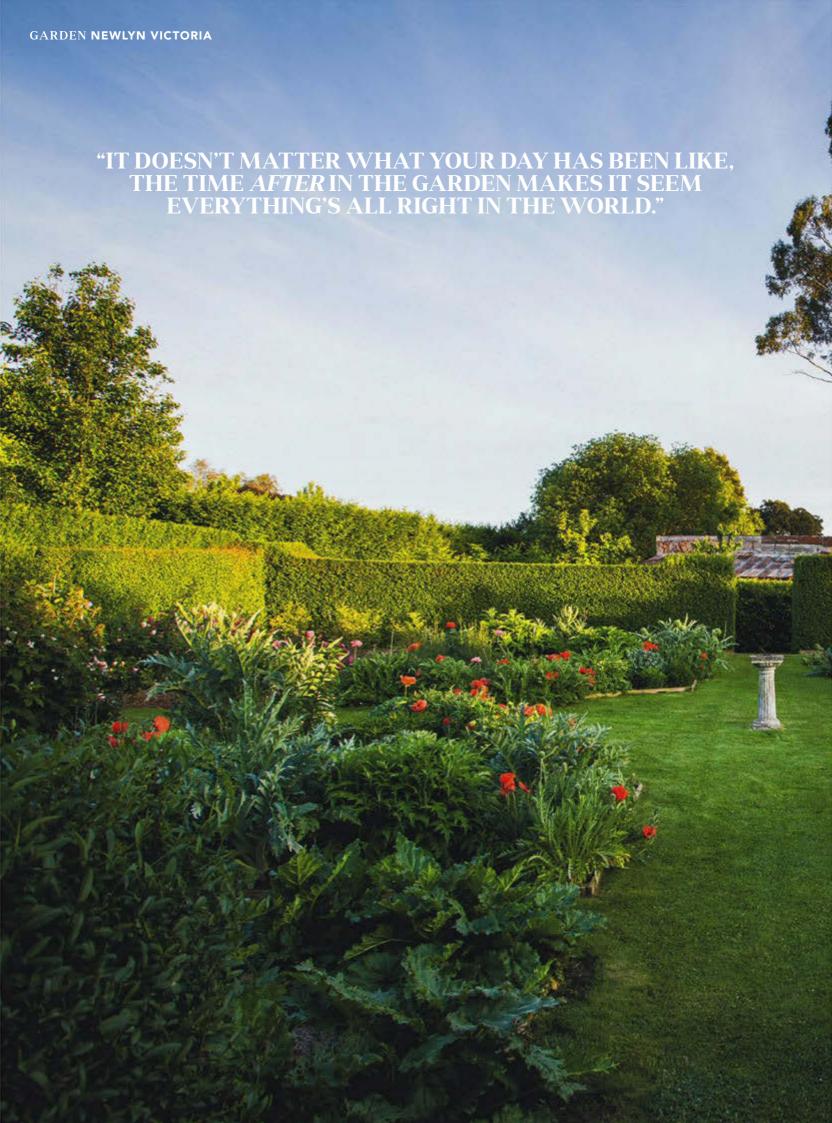
Here they excavated soil from the back of the house and built a drystone retaining wall. On the upper level they mapped out six beds, edged with gravel paths and neatly clipped box, and filled them with favourite perennials, grasses and roses that are colour graded. "There are hot colours in the middle bed and over there are the purples and reds, which was inspired by Hidcote," Nigel says. "That's where we put in dark tulips, Allium giganteum, ornamental rhubarb, and crimson roses like 'Munstead Wood', 'Henri Martin' and 'Scabrosa'."

In a corner, a magnificent pale yellow 'Frühlingsgold' rose arches over an unusual statue, which they found in an antique shop, and a tall deciduous hedge of hornbeam (Carpinus betulus) makes a dense wall enclosing the space.

"This garden is changing constantly, as our tastes have changed," Nigel says. "Originally these borders were in more of a prairie style, but we've softened them over time." >













Andrew and Nigel, who both work in the public health system, bring different expertise to the garden. Andrew is the plantsman and Nigel the designer. "Nigel likes structure and architecture, and I love plants and fill it up!" says Andrew. "That's a good combination in a garden team."

Bursting with ideas, their "first incursion into the paddock" from the old garden was the establishment of a pear walk, the white flowering *Pyrus calleryana* 'Chanticleer' underplanted with white dwarf periwinkle (*Vinca minor*) and enclosed in dark green walls of tough, fast-growing privet.

"In spring it's all green and white," Nigel says. The walk sweeps up to a framed vista at the top of the hill and a pair of old wrought-iron gates etched against the sky. "We saw that at Hidcote, it was called the Heaven's Gate," Nigel adds.

The next room was planted with a beech woodland of three or four varieties and four golden oaks (*Quercus robur* 'Concordia') in a grassy meadow. "In 10 years time they'll shade out all the grass and we'll underplant with bluebells," Andrew says. And next to it a hedged orchard that they say has proved too shady and is still a work in progress.

"One of the things I've learnt is that it's best not to make a decision in a hurry; you might have 10 ideas and one might be the right one," Andrew says.

The kitchen garden brings year-round pleasure and productivity. "We're out here all the time," says Andrew, running his eye down the rows of raspberries and gooseberries, and neat beds bristling with artichokes, asparagus, leeks, snow peas, broad beans, King Edward potatoes and strawberries. And more roses, some climbing rustic tripods. "Here's 'Rose de Rescht', 'La Reine Victoria' and *Rosa chinensis* 'Mutabilis'," Andrew says. "I pick them all and love having flowers in the house."

Close to the house another space is filled with great prickly mounds of *Rosa spinosissima* 'Scot's Roses' forming twin borders. "We put them in because we saw them at Musk Farm — they look good all year round and they bring in all the little finches," Andrew says.

As they reflect on the making of their garden, they see it as a compilation of ideas gleaned from some of the world's most beautiful gardens, reinterpreted in an expression of their own creativity. For Andrew, the shady woodland and entry at the side of the house is the place he loves most, because it's filled with many of his favourite plants — cyclamens, meadowsweet (Filipendula ulmaria) and the little dusky cranesbill (Geranium phaeum) among them. "There's just beautiful stuff in there," he says.

Nigel, on the other hand, savours the overall experience of simply being in the garden. "And it doesn't matter what your day has been like, it's the time *after* in the garden that makes it seem everything's all right in the world." \*

## in good order

IF YOUR CUPBOARDS ARE AT MAXIMUM CAPACITY, DON'T BE AFRAID TO PUT HOUSEHOLD ITEMS ON DISPLAY.

PHOTOGRAPHY LISA COHEN STYLING TESSA KAVANAGH 60 Country Style FEBRUARY 2015



CLOCKWISE, FROM LEFT String bag, \$15, from K7 Vintage. Drawer from cupboard, \$285, from The Junk Company. Laboratory Perfumes 'Samphire' eau de toilette, \$110, from Manon Bis. Candles, \$9.50 a pack, from Perfect Pieces. Jeans, \$160, from Manon Bis. Canvas bag, \$65, from K7 Vintage. Shaving mirror, \$75, from Waverley Antique Bazaar. Candle holder, \$18, from K7 Vintage. Astier de Villatte 'Anchorage' candle, \$99, from Manon Bis. FACING PAGE, ON FLOOR, FROM FAR LEFT 'Väte' lamp, \$9.99, from IKEA. Basket, \$110, from Montreux. 'Vidgis' cushion covers, \$10 each, and 'Fjädrar' inserts, \$6.99 each, all from IKEA. Dust pan, \$24, from K7 Vintage. IN CRATES, CLOCKWISE, FROM FAR LEFT Brogue sandals, \$330, from Scarlet Jones. 'Nolan' cloche, \$44.95, from Freedom. Leather suitcase, \$68, from The Junk Company. Tine K Home jug, \$39, from Manon Bis. Astier de Villatte bowl, \$219, from Manon Bis. 'Xavier' frame, \$28.50, from Turner and Lane. Teapot, \$120, from Montreux. Book, \$18, from The Junk Company. Libeco cushion cover, \$85, from Est. Linen towel, \$69, from The Shelley Panton Store. 'Pascal' throw, \$129.95, from Provincial Home Living. Natural string, \$45, and white string, \$24, both from Waverley Antique Bazaar. Crates, \$38 large, \$29 medium and \$24 small, all from The Junk Company. ON MANTELPIECE 'Rango' cactus, \$29.95, from Freedom. Glass box, \$59.95, from Turner and Lane. Fowlers candle, \$49.95, from The Shelley Panton Store. Oil burner, \$45, from Est. All other items, stylist's own. Foliage throughout from Say It With Flowers. For stockist details, see page 138.





8. Brishet DECORATING 7. minetoles 10. Jun Flor 64 Country Style FEBRUARY 2015



FROM LEFT Washboard, \$90, from Montreux. Kilner jars, \$9 each, from The Junk Company. Kinetic hose clamps, \$4 each, from Bunnings Warehouse. Wooden tools, \$12 each, and tea strainer, \$22, all from Waverley Antique Bazaar. Paintbrushes, from \$4 each, and scissors, \$16, all from K7 Vintage. Milk boiler, \$38, and bottle, \$16, both from The Junk Company. Mud carafe, \$130, from Turner and Lane. Metal cloche, \$75, from K7 Vintage. FACING PAGE, TOP SHELF, FROM LEFT Pot, \$75, from Izzi & Popo. Spoons, \$5 each, slotted spoon, \$16, and wire whisks, \$16 each, all from K7 Vintage. 'Rort' spoon, \$1.49, from IKEA. String, \$10, from Izzi & Popo. Garden scissors, \$12.95, from The Shelley Panton Store. Breadboard, \$190, from Izzi & Popo. Wire basket, \$45, from K7 Vintage. Dish cloth, \$35, and linen mitt, \$25, both from Est. Mortar and pestle, \$39, from K7 Vintage. 'Parson' jar, \$16.95, from Provincial Home Living. Le Parfait jars, \$18 each, from K7 Vintage. Pottery mugs, \$46 each, from Potier. 'Parson' spice jar, \$4.95, from Provincial Home Living. Pewter mug, \$24, and knives, \$4 each, all from K7 Vintage. BOTTOM SHELF, FROM LEFT Crates, \$29 each, from The Junk Company. Astier de Villatte tumblers, \$59 each, from Manon Bis. 'Reko' tumblers, \$1.99 a set of six, from IKEA. Jar, \$65, from K7 Vintage. Stool, \$160, from Montreux. All other items, stylist's own. For stockist details, see page 138.





## **COUNTRY CHEF KIM CURRIE**

The Zin House restaurant on Lowe Wines' zinfandel vineyard near Mudgee, NSW. FACING PAGE The restaurant walls are decorated with artworks, including a painting by Melanie Pegg, which owner and chef Kim Currie irreverently refers to as *Bums On Bikes*. "It's my favourite, but not officially titled," she says.



KIM CURRIE TURNED A HOME WITH VINEYARD VIEWS INTO A RESTAURANT OFFERING SIMPLE FOOD MADE FROM LOCAL PRODUCE AND THE SPOILS OF HER OWN GARDEN.

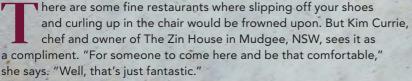
RECIPES KIM CURRIE WORDS BARBARA SWEENEY
PHOTOGRAPHY JEREMY SIMONS STYLING SUE FAIRLIE-CUNINGHAME











Hospitality and generosity are central to Kim's ethos. That the restaurant was once a house explains a lot. The former sitting room, bedroom, library and study, have been opened up and each area furnished as a dining room.

In the centre is an open kitchen and a large workbench piled high with wooden bowls filled with garlic and onions, and tiered platters bearing just-picked fruit. Interesting artwork hangs on the walls, and dotted around the restaurant are items you want to touch, and books that invite closer inspection. The view of Lowe Wines' zinfandel vineyard — after which the restaurant was named — and the distant Mudgee Hills fills each window like a painting.

"I want guests to experience our sense of place," Kim says. "It's about the vineyard being right outside the window. That the food we cook comes from our garden, and that the produce and season drive the menu."

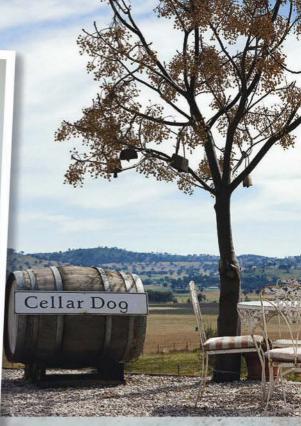
Kim, originally from New Zealand, has lived and worked in the NSW central west for 30 years, and says opening a restaurant that is an expression of the land it stands on was a natural progression. Her idea of cooking simply and in tandem with the seasons has been nurtured during a lifetime in hospitality. An advocate for regional food and wine producers, and a district caterer of many years standing, Kim's previous restaurants include Rylstone's The Bridge View Inn and The Rylstone Food Store. "I learnt to really cook in Rylstone," Kim says. "Farmers would knock on the kitchen door and ask if I could use what they'd grown, which is different from picking up the phone and placing an order with your supplier.

"I threw out my cookbooks and started to cook with what was in front of me. The combinations happened because that was what was there."

The Zin House is open on weekends when Kim serves a set six-course lunch accompanied by Lowe Wines. She recently extended her opening hours to include Friday night tapas, and is set to launch a series of special events, such as producers' tables and winemaker dinners. What's on the menu depends on what has come off the farm that week, from lamb and beef to vegetables, honey, nuts, eggs and fruit.

It's not an experience to be rushed, so take a seat, take in the view and slip off your shoes — if that's what makes you feel comfortable.

The Zin House is at 329 Tinja Lane, Mudgee. (02) 6372 1660; zinhouse.com.au



## CARAMELISED ONION & FETTA TART WITH ROAST TOMATOES

SERVES 6

8 small Roma tomatoes, halved lengthways 1 teaspoon caster sugar

6 brown onions, peeled, thinly sliced

12 sprigs thyme

1/3 cup olive oil

375g packet Carême all butter puff pastry, thawed

300g fetta, crumbled mixed salad leaves, to serve

Preheat oven to 150°C. Line a baking tray with baking paper. Place tomatoes cut-sides up on prepared tray. Sprinkle with sugar and season with sea salt. Roast for 1½ hours or until tomatoes are dried and firm to touch. Cool.

Meanwhile, place onion and 8 thyme sprigs in a roasting pan. Drizzle with oil and season. Roast for 1 hour or until soft and golden. Cool.

Increase oven temperature to 220°C. Line a baking tray with baking paper. Roll out puff pastry between 2 sheets of baking paper until 30cm long. Cut two 30cm x 10cm rectangles from pastry. Place on prepared tray. Lightly score a 1cm border along long sides of pastry rectangles (do not cut all the way through). Spread onion over tarts, inside borders. Scatter over two-thirds of fetta and top with tomato. Top with remaining fetta and thyme. Bake for 25 minutes or until pastry is golden and crisp. Serve with salad leaves. >







rosemary & onion bread The 2014 Pewsey Vale Eden Valley Riesling has the acidity to counter the fattiness of the charcuterie. FACING PAGE House-made bread is always on the menu.



### CONFIT PORK WITH RADISH & APPLE SALAD

### **SERVES 6**

1kg pork belly or boned shoulder

 $3\ teaspoons\ sea\ salt\ flakes$ 

1 teaspoon Chinese five spice\*

3 sprigs thyme

1 long red chilli, halved lengthways

3 garlic cloves, bruised

1 orange, sliced

3 whole star anise

1 cinnamon stick

1 teaspoon black peppercorns

1 cup white wine

vegetable oil, to cover

### RADISH & APPLE SALAD

1 small bunch radishes, trimmed, very thinly sliced

2 crisp red apples, quartered, cored, very thinly sliced

1 fennel bulb, trimmed, very thinly sliced (optional)

½ small red onion, very thinly sliced 2 tablespoons small chervil or flat-leaf parsley sprigs

2 tablespoons extra virgin olive oil 2 tablespoons apple cider vinegar 1 lime, juiced

Place pork on a chopping board. Sprinkle with salt, Chinese five spice and thyme leaves. Cover tightly with plastic wrap and place in a shallow dish. Place in refrigerator for at least 2 hours or overnight to develop flavours.

Preheat oven to 150°C. Remove plastic wrap from pork and drain any liquid. Place pork in a snug-fitting baking dish. Add chilli, garlic, orange slices, star anise, cinnamon, peppercorns and wine to baking dish. Add enough vegetable oil to baking dish to cover pork. Cover with baking paper and a lid or tight-fitting foil. Roast for 4 hours or until pork is very tender. Cool.

Place baking dish in refrigerator for 4 hours or until a layer of fat forms on surface of cooking liquid. Remove and discard fat. Meanwhile, to make salad, place radish, apple, fennel, onion and chervil in a large bowl and toss to combine. Whisk together oil, vinegar and lime juice in a jug. Season to taste. Add dressing to radish mixture and toss to combine.

Using a large sharp knife, cut pork into thin slices and arrange on serving plates. Serve with radish salad. \*Available at supermarkets.

### POTATO, ROSEMARY & ONION BREAD

**SERVES 6 AS A STARTER** 

1 medium (about 150g) potato, unpeeled, scrubbed ¼ cup extra virgin olive oil

3 teaspoons dried yeast 2 teaspoons honey

1 small red onion, peeled, finely diced

1 tablespoon rosemary leaves

4 cups 00 plain flour\*

1 teaspoon sea salt flakes extra 1 tablespoon 00 plain flour 1 tablespoon fine semolina

charcuterie, such as prosciutto and

sopressa, to serve sliced pork terrine, to serve fetta, to serve mixed olives, to serve 1 pear, sliced, to serve quince paste, to serve salad greens, to serve extra virgin olive oil, to serve

Place potato in a saucepan and cover with cold water. Bring to boil over a high heat. Simmer for 25 minutes or until very tender. Drain and cool.

Roughly chop potato and place in a bowl. Add oil, yeast, honey, onion, rosemary and 1¼ cups water, and stir to combine. Cover with plastic wrap and set aside in a warm, draught-free place for 2 hours or up to 2 days to ferment and develop flavours.

Combine flour and salt in a large bowl. Add potato mixture and stir to combine. Turn onto a lightly floured surface and knead, adding a little more



flour as required, for 10 minutes or until dough is pliable. (Alternatively, knead dough in an electric mixer fitted with a dough hook for 5 minutes.)

Preheat oven to 250°C. Grease a large baking tray. Divide dough into 2 equal portions. Shape each portion into an oval-shaped loaf. Combine extra flour and semolina in a bowl. Sprinkle semolina mixture over loaves. Using a sharp knife, make 2 diagonal slashes in top of each loaf. Set aside in a warm, draught-free place for 30 minutes or until well risen. Bake for 20 minutes or until golden brown and loaves sound hollow when tapped on bases. Transfer to a wire rack to cool.

Serve bread as part of an antipasto platter with charcuterie, pork terrine, fetta, olives, pear, quince paste, salad greens and extra virgin olive oil.

\*Also known as baker's flour or strong flour, 00 flour is a super-fine Italian flour grade. Available at supermarkets and delicatessens, or substitute bread and pizza flour. >



Raspberry clafoutis with honey ice-cream Match with the exotic fresh succulence and zippy citrus finish of the 2013 Lowe Nullo Mountain Late Harvest Riesling.

## RASPBERRY CLAFOUTIS SERVES 6

melted butter, to grease
caster sugar, to dust
2 x 125g punnets raspberries
3 eggs
1 eggwhite
300ml pure cream
1/3 cup caster sugar
1/4 cup gluten-free self-raising flour
1/4 cup hazelnut meal
1/2 teaspoon vanilla extract
2 tablespoons pure icing sugar, to dust

Preheat oven to 200°C. Grease six ½-cup capacity shallow baking dishes or ovenproof pans with melted butter.

Lightly dust with caster sugar. Scatter half of raspberries over bases of prepared baking dishes.

Whisk eggs, eggwhite, cream, caster sugar, flour, hazelnut meal and vanilla extract in a bowl until well combined. Gently pour egg mixture over raspberries. Bake for 20 minutes or until puffed and golden brown.

Top with remaining raspberries and dust with icing sugar. Serve with honey ice-cream.

NOTE We have many guests with gluten intolerance, so I always use a gluten-free flour for this recipe and I think it actually improves the dish. You can substitute the raspberries for any seasonal fruit.

## HONEY ICE-CREAM SERVES 6

12/3 cups pure cream
1 vanilla bean, split lengthways
4 egg yolks
1/4 cup caster sugar
2 tablespoons honey

Place cream and vanilla bean in a saucepan over a medium heat until almost simmering (small bubbles will form around edge of pan). Do not boil. Remove from heat.

Whisk egg yolks, sugar and honey in a bowl until thick and creamy. Gradually add hot cream mixture, whisking constantly until well combined. Return to pan. Cook over a medium heat, stirring constantly with a wooden spoon, until custard thickens and coats back of spoon. Strain mixture through a fine sieve into a large heatproof jug.

Churn custard in an ice-cream machine according to manufacturer's instructions. If you don't have an ice-cream machine, transfer custard to a shallow metal container. Cover with foil and place in freezer for 2–3 hours or until firm. Break up ice-cream with a metal spoon. Transfer to a food processor and process until smooth. Re-freeze. Repeat process twice more or until ice-cream is smooth and creamy. \*



# a vision in white

This year it's wines for spicy food, trend spotter Rob Ingram declares.

t's that time of the year again, when wine scribes put down the crystal goblet and take up the crystal ball. The predictions for 2015 are as fascinating as ever and delicately poised, with 50 per cent of the oracles likely to be right and 50 per cent wrong.

In recent days I've read predictions that we'll see a return to traditional winemaking and a further progression towards modern minimal intervention methods. Wines will become lighter and lower in alcohol, and also more rustic and funky. We'll be drinking more refined elegant wines and more earthy natural wines. It's shaping as a year for brave decisions or drinking everything on offer.

I've found that food trends often provide a reliable indicator. And the tip is that 2015 is going to be a big spice year. The global community has a global pantry these days; expect more cumin, saffron, cardamom, turmeric, sumac, za'atar and harissa.

With food heading in this direction, it seems inevitable that we'll be drinking more aromatic white wines with aromas and flavours that complement and carry the spices of such dishes. The ones we are most familiar with are riesling, viognier and gewürztraminer (the king of the aromatics), but some sauvignon blanc, pinot gris and marsanne wines are also unmistakably aromatic.

In flavour, rieslings range from bone dry and stony to floral and sweet, and the sweetest styles can age for decades. Dry rieslings display aromas of citrus zest and green apple while sweeter styles evoke peach and honeysuckle. Traditionally, the greatest rieslings were German ones from the Mosel, Rheinhessen and Rheingau regions. Rheingau rieslings from the warmer sites can be surprisingly rich, but those from the higher, cooler vineyards are clean racy wines that have vibrant fruit and an elegant texture.

In Australia, the most impressive rieslings tend to come from the Clare Valley where those from Grosset Wines are highly acclaimed. Australian producers are also turning their attention to half-dry or off-dry rieslings, a prime example being that produced by Mudgee's Robert Stein Winery.

Yalumba introduced the seductive Rhône variety viognier to Australia and still produces our benchmark viognier wines. At peak ripeness it is intensely aromatic, smelling of apricots, peaches, spices and citrus blossom. It can be challenging to make because when the fruit is under-ripe, the wine can be bitter and austere, and if over-ripe, flabby and flat. Yalumba's opulent Virgilius is Australia's premium viognier.

Gewürztraminer reaches its heights in Alsace where it produces intensely floral aromatic spicy wines that range from bone dry to decadently sweet. Australian gewürztraminers tend to display rich texture and soft acidity and the range of aromas spans jasmine, musk, lychees and ginger. It is a standout accompaniment for Asian food. One of our most impressive gewürztraminers comes from Topper's Mountain Wines near Armidale in the NSW northern tablelands. \*

### **Top tipple** 2013 Topper's Mountain Gewürztraminer, about \$35

This flower bomb of a wine could scent a whole room... but it's much better concentrated in a glass. Initial inspection reveals an intense fragrance of rosewater, jasmine, lavender and musk. This is followed in close order by a rich textural palate that reveals hints of grapefruit, lychees and preserved ginger — and then a long, clean finish of bright acid and spices. A compelling case for thinking aromatics.

# seoul man

Steve Cumper sings the praises of a spicy Korean specialty.



electronic giants LG and Samsung... I'm sure lots of other people are better informed about Korea than me. However, if I'd mentioned Korean food a couple of years ago, I wonder if I would have drawn more than a bewildered "Psy?' from many readers. In fact, it might not be such a stretch to credit pop phenomenon Psy and his anthemic song, Gangnam Style — an ode to the fashion sense and lavish lifestyle of residents in an affluent Seoul suburb — with the rise in interest in Korean culture that has stimulated our appetite for that country's cuisine. Don't believe me? Well, catchy K-Pop has become a mainstay on our air-waves, cars made by Hyundai and Kia have risen in status, and look at the number of Korean-themed food joints springing up all over the place.

When it comes to Korean food, many of you may already be familiar with kimchi, the ubiquitous chilli-hot cabbage condiment redolent of garlic that has a definite 'no-go' status for people on a first date, but there's a whole lot more to this Asian cuisine. Korea, like many countries, shares our love of barbecued meats and fried chicken. They also love to wash down this spicy barbecue and crisp chicken with cold beer, so in many ways they are very much like Aussies!

During the Korean War of the early 1950s, American soldiers were introduced to the pleasures of Korean food. America has had a long love affair with fried chicken, but the Korean talent was to embellish what was already very appealing. America took notice.

Before you start making comparisons with a certain fast food chain, let me stop you — this KFC is different. Firstly, Korean Fried Chicken<sup>™</sup> is less greasy and more crispy. Secondly, after deep-frying, it's usually tossed in a hot, spicy sauce that adds a sticky, lip-smacking coating which is incredibly more-ish.

Recently, a restaurant in Melbourne got into strife for calling its fried chicken KFC, but this didn't deter me from having a crack at skirting around the issue of copyright infringement. Now you can enjoy Korean Fried Chicken<sup>TM</sup> any time with my easy recipe. \*

Steve Cumper was the first winner of Country Style's Country Chef of the Year Award, and is the owner of The Red Velvet Lounge at 24 Mary Street, Cygnet, Tasmania. (03) 6295 0466; theredvelvetlounge.com.au



### FIERY KOREAN CHICKEN WINGS WITH COLESLAW

**SERVES 4** 

1 cup cornflour

1kg chicken wings, tips removed

vegetable oil, to deep-fry

1 teaspoon ground ginger

1 garlic clove, crushed

1 tablespoon chilli paste

1/3 cup dark soy sauce

1 tablespoon rice vinegar

2 tablespoons brown sugar

1 tablespoon toasted sesame seeds

coriander leaves, to garnish

### **COLESLAW**

½ cup Kewpie mayonnaise\*

1 tablespoon rice vinegar

1/4 savoy cabbage, shredded

3 medium carrots, peeled, grated

½ red capsicum, deseeded, finely diced

½ cup unsalted roasted peanuts, chopped

½ cup chopped coriander

3 green onions, trimmed, diagonally sliced

1 tablespoon fried eschalots\*

To make coleslaw, combine mayonnaise and vinegar in a bowl. Place remaining ingredients in a separate bowl. Add dressing and toss to combine.

Place cornflour in a large bowl. Season with salt and black pepper. Add chicken wings and toss to coat in cornflour.

Add enough oil to a saucepan or wok to reach a depth of 10cm. Heat to 160°C over a medium-high heat (when oil is ready, a cube of bread dropped in it will turn golden brown in 20-30 seconds). Deep-fry half of chicken wings for 2-4 minutes or until crisp, golden and cooked through. Transfer to a colander lined with paper towel. Repeat with remaining chicken wings.

Combine ground ginger, garlic, chilli paste, soy, vinegar and sugar in a frying pan. Bring to boil over a medium heat. Simmer for 4 minutes or until syrupy. Add chicken wings and turn to coat in sauce. Transfer to a serving bowl and sprinkle with sesame seeds. Garnish with coriander and serve with coleslaw. \*Available at supermarkets and Asian grocery stores.

\*Available at Asian grocery stores and some supermarkets.







FARMERS' MARKE **Organic & Sustainable** Market, Bowden, SA

Favourites at this weekly market include Gum Park Beef, Barry Beach's herbs and spices, apples from G. H. Schultz & Sons, Shane Eldridge's vegetables, Little Seeds Coffee — and look out for The Riviera Bakery's fig and fennel sourdough. The market and stallholders are audited by the National Association for Sustainable Agriculture Australia, the nation's primary organic certifier.

- WHEN Saturday 9am-1pm,
- WHERE Plant One, Park Terrace, cnr Fifth Street, Bowden, SA
- **CONTACT** 0430 784 550; organicsustainablemarket.com.au

flavours

BARBARA SWEENEY'S PICKS, FROM HEIRLOOM TOMATOES TO CAPERS.



### MEET THE PRODUCERS

Allan and Mandy Evans, Benair, Oueensland

Mandy Evans admits she had never eaten capers before she and her husband Allan started growing them on their 65-hectare property in Queensland's South Burnett region.

A 2006 ABC program about capers inspired the couple. They ordered plants from a South Australian nursery, which propagates to order, in 2007. "We drove down to pick up 152 plants, drove straight back and planted them," Mandy says.

It's hard work, but Mandy says they knew what to expect. From September to March, they're out picking at first light, then a lot of time is spent salting the capers — the unopened flower buds — and caperberries, which are the fruit produced after flowering.

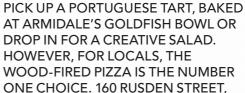
And has Mandy come around to eating capers? "Allan loves them," Mandy says. "But I'm still developing a taste..." Bunya Red Farm. (07) 4164 3186. bunyaredfarm.com.au

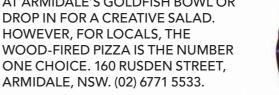
Often overlooked, radishes can add pep to a dish's taste as well as crunch. Cut them into very fine matchsticks and use as a salad garnish; slice paper thin and serve with fennel and orange segments; or simply eat whole, with brown bread and butter, and a dash of salt.

# old favourites

Heirloom tomatoes have thin skins and are bursting with juice, and you can save the seeds for next season. The Diggers Club's annual catalogue has more than 40 types of tomatoes. (03) 5984 7900; diggers.com.au

### ON THE ROAD







MAIN PHOTOGRAPH **CRAIG WALL** STYLING **GERALDINE MUÑOZ** ILLUSTRATION **KATT FRANK** SHAREYOUR FOOD NEWS WITH BARBARA AT HELLO@BARBARASWEENEY.COM.AU



# COUNTRYSTYLE

MARCH ISSUE ON SALE FEBRUARY 26.

SEE OUR GREAT SUBSCRIPTION OFFER IN THIS ISSUE ON PAGE 134.







RIGHT, CLOCKWISE, FROM LEFT Folding stool, \$22, from Waverley Antique Bazaar. CP Shades top, \$85, from Scarlet Jones. Hat, \$49.95, from Turner and Lane. Charvet linen blanket, \$550, from Scarlet Jones. Wool throw, \$399, from Bemboka. Fruit box, \$29, and quoits set, \$78, both from The Junk Company. Bottle, \$12, from K7 Vintage. All other items, stylist's own. BELOW Saucer, \$24 (including teacup), from The Junk Company. FACING PAGE, FROM LEFT Bicycle with basket, \$150, from Waverley Antique Bazaar. 'Stampato' dress (in basket), \$65, from Scarlet Jones. Book, \$14, from K7 Vintage. 'Rimini' picnic basket, \$69.95, from Provincial Home Living. Tea towel, \$12 a set of three, from Supply & Demand. 'Klippan' picnic rug, \$159, from The Shelley Panton Store. Charvet linen blanket, \$550, and Kantha throw, \$135, both from Scarlet Jones. Book, \$35, from The Junk Company. 'Diamond' cushion, \$29.95, from Supply & Demand. All other items, stylist's own. For stockist details, see page 138.

### MEYER LEMON & OLIVE OIL CAKE SERVES 12

300g caster sugar 2–3 unwaxed Meyer lemons, rind finely grated, juiced

3 eggs

300ml milk

300ml good-quality extra virgin olive oil 300g self-raising flour

1 tablespoon icing sugar mixture raspberries or strawberries, to serve

Preheat oven to 180°C. Grease a 23cm round cake pan and line with baking paper.

Place caster sugar and lemon rind in a large bowl. Using your fingertips, rub lemon rind into sugar until fragrant and damp. Add eggs to sugar mixture and use a balloon whisk to whisk until light and creamy. Add milk and olive oil, and whisk until light and creamy. Whisk in 100ml of lemon juice. Sift flour over sugar mixture and gently whisk until combined. Pour into prepared pan. Bake for 1 hour or until golden and edge of cake just starts to pull away from side of pan. Cool in pan for 10 minutes, then turn onto to a wire rack to cool completely.

Dust cake with icing sugar and top with berries.

NOTE You can substitute oranges for the lemons in this recipe.







# LICE LIGHT COVE THESE.



You'll find Ceylon, Assam and Kenyan tea leaves in your favourite cup of English Breakfast tea.

And now I've hand selected the very best of these to create my loose leaf tea in a bag - the Tea Master's Selection.

So don't drink the blend, enjoy the original.



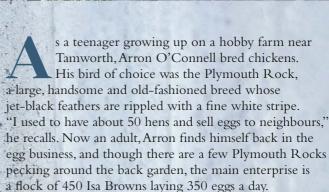
# hatching a plan CHICKENS AND EGGS PROVE A WISE

CHICKENS AND EGGS PROVE A WISE BUSINESS CHOICE FOR A FAMILY ON A SMALL PROPERTY NEAR NSW'S TAMWORTH.

WORDS BARBARA SWEENEY PHOTOGRAPHY MARK ROPER







It was the purchase of a charming cottage in Kentucky, a tiny rural community that's still in New England but some 60 kilometres north-east of Tamworth, that steered Arron back into poultry. The goal was to create a full-time farm job and use the 16-hectare property as productively as possible.

As Arron and his wife Kirsty considered the options, chooks came up trumps. "We started with cattle," Kirsty says. "But it was really just a hobby... As a small-scale operator, hens are probably the most productive and sustainable you can be on land this size. Arron has always wanted to be a farmer and now he is. He's living his dream."

Roses spill over the cottage fence and the garden is filled with flowers despite the unremitting dry. The property was formerly an orchard, as were many other soldier settlement blocks in the district, and had been in the same family for many years before Arron and Kirsty fell under its spell.

The two met as students at the University of New England 16 years ago. Arron was midway through a rural science degree and Kirsty, who grew up in Sydney, had just enrolled in nursing — "I just had to get out of the city," she says. In fact, Kirsty considers herself a country girl at heart, spending school holidays on a friend's farm in the Riverina and then in 1997, via family connections, spending nine months working on a Danish dairy farm after finishing school.

Arron had a spell at the same farm after finishing university in 1999 and a few years later, when the pair worked their way around Europe together, he picked potatoes in Ireland, then harvested wheat on farms in the UK. >





In 2008 they found themselves back in New England when Arron got a job as an agronomist, but finding the right home with some acreage took another couple of years. "When we drove up the lane, I almost had a heart attack," Kirsty says. "I was saying, 'We have to buy this!" It had an older-style house and a beautiful garden. It was green back then and it looked like an English country lane.

They moved in March 2010. It has been a busy four years, marked by the arrival of Sophie, now four, and two-year-old Eily. The house has been painted and new carpet laid. There are new fences and a shed, once home to Italian prisoners working on the orchard during World War II, has been converted into an office. And then 18 months ago the chooks arrived and New England Pastured Eggs was born.

The hens are free to roam 24 hours a day. They live within a large moveable electric fence that, along with the caravan where they roost and lay, is moved to fresh pasture each week. With foxes and eagles a threat, a pair of alpacas — Casper and Sebastian — run with the chickens to help keep predators away.

"They're quiet," Arron says of the alpacas, this being an important consideration with neighbours close by. "They feed on pasture, so there's no need for additional feed," And there's an alpaca stud just five minutes away, whose owners keep an eye on Casper and Sebastian, and even come by to shear them. "They seem quite content," Arron says. "Although they did jump the fence in the first week they were here..."

"It's a backyard set-up on a commercial scale," Kirsty says, summing up the enterprise she and Arron have embarked on. "Our principle is to deliver locally and farm ethically. These birds' beaks are intact, they get to scratch around in the dirt, they're on new pasture every week and we think that makes a difference to the taste of the egg."

With that, she brings to the table an orange and almond cake, whose deep saffron colour comes from those fresh free-range yolks. It would seem churlish not to put her hypothesis to the test... "Yes please, with cream!" \* For more information about New England Pastured Eggs, telephone (02) 6778 7241 or visit facebook.com/ NewEnglandPasturedEggs





# back in service

WHEN THE COUNTRY SQUIRE MOVED TO NSW'S CENTRAL WEST, HE FOUND A COMMUNITY HALL THAT NEEDED RESCUING.

WORDS ROB INGRAM PHOTOGRAPHY MICHAEL WEE







1916 recruitment march. The hall was already in a state of disrepair. A few years later this had become a serious state of collapse, as the supper room and kitchen separated from the main hall and the verandah fell apart. It was forgotten and forlorn.

In 1984 my wife Penny and I had come to this little community wide-eyed and innocent about how things were done in the country. But we loved the stories of how the early settlers here banded together to create their own entertainment and their own identity.

Our hearts went out to the little derelict structure that for the best part of a century had served as our community's clubhouse. This is where cohesive village life was shaped, where people were able to discover their social needs and to meet them through group activities. Networks were woven, trust and support structures were built here, and local passion was fostered.

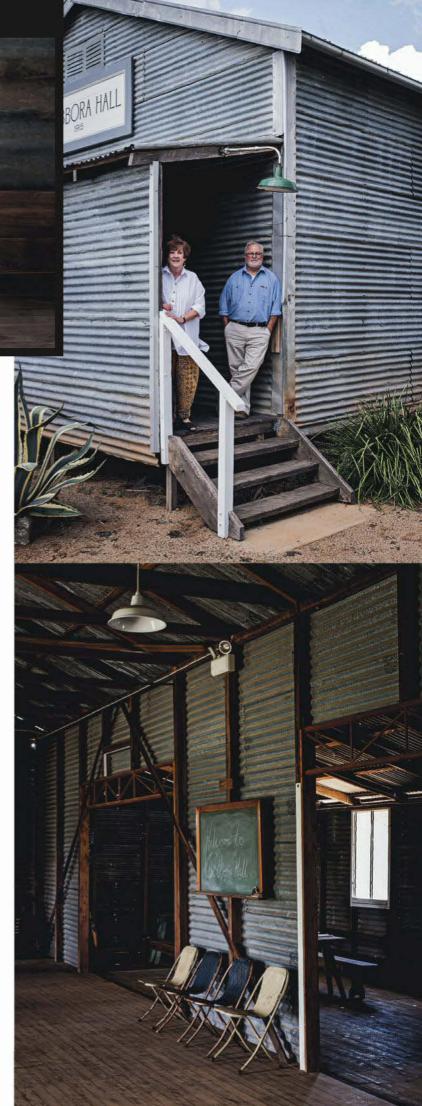
We brought the hall home — where we live is where it was built back in 1915 — on the back of a semitrailer and began the long task of preservation.

The project got a mention in the Country Squire column of November 2010 and outpourings of nostalgia started cascading in from around the land. Cobbora Hall's resurrection became a template for hall preservations in three states.

The first event on completion was a glamorous affair—the October 2013 wedding of Dunedoo girl Anna Yeo to Sydneysider Brad Russell. The simple hall provided a blank canvas on which Anna and Brad were able to design a totally individual and stylish venue for their big day.

Preserved to once again serve its tiny community, the Cobbora Hall story has — amazingly — gone global. European country rock band John Deer heard about its reemergence while performing in Austria. And when thisyear's Tamworth Country Music Festival beckoned, theband changed its travel plans to perform a high-voltage gig at Cobbora Hall... and brought a European television crew along to capture some Aussie bush authenticity. Mission accomplished. \*

Rob and Penny hire out the Cobbora Hall for functions. For more information, visit cobborahall.com.au



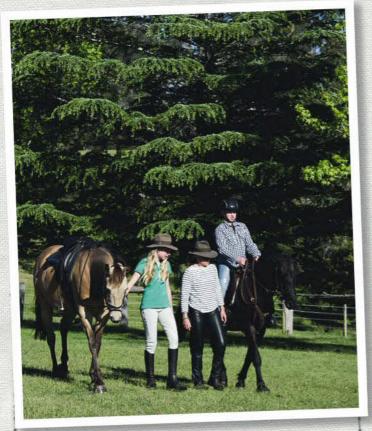




# our life in the country

EMMA LIPSCOMBE AND ROB BRADLEY KEPT THEIR CITY JOBS WHEN THEY MADE A BREAK FOR THE COUNTRY — BUT RAISING BELTED GALLOWAY CATTLE IS NOW A CONSUMING PASSION.

WORDS KYLIE WALKER PHOTOGRAPHY BRIGID ARNOTT



ometimes life takes us further, and faster, than planned. When Emma Lipscombe and her husband, Rob Bradley, bought Mogendoura Farm on the NSW south coast in 2011, they saw it as somewhere they would move once their children were grown. In the meantime, they planned to revive a farmstay business that had been operating on the property, which lies about eight kilometres from the coastal town of Moruya.

They installed caretakers on the 89-hectare farm, but gradually the couple — and Bella, now 16, and 13-year-old William — found themselves travelling south from Sydney more and more often. Part of the attraction was a handful of Belted Galloways, a breed of cattle that had fascinated Emma since she was a child.

Emma and Rob freely admit they knew nothing about cattle when they started out. Both grew up in the city — Rob in Canberra, Emma in Canberra and Sydney — and had built careers there. But gradually they began to consider a life in the country. "We couldn't have moved them out of school further along," Rob says.

And so, in January 2012, the family moved south. Now Rob and Emma combine their off-farm jobs with managing a herd of 70 Belted Galloways, selling the meat at the local farmers' market. Rob is the CEO of the Confederation of Australian Sport, a job that involves quite a lot of travel, while Emma works part-time for the Foundation for National Parks and Wildlife.

"The people down here have been so supportive," Emma says. "We were a bit concerned we'd be viewed as city slickers coming in and thinking we knew everything, whereas we came in and went 'We know nothing, so any assistance would be greatly appreciated.' We got a lot of help, everyone has been fantastic.

"Whatever people say about the strength of bush communities, it's not a myth. It's true, that's for sure." For more information about stays at Mogendoura Farm, telephone 0412 468 921 or visit mogendoura.com.au

### "Whatever people say about the strength of bush communities, it's not a myth. It's true, that's for sure."

**POD** The children used to ask why we couldn't live on the farm full-time, and the answer was work, and having an income. Emma and I are fortunate to have generous employers who allow us the flexibility to work around the farm jobs. Both of us love our other jobs, too, which makes it all much easier.

I never imagined I'd be a farmer, or even live on a farm. But it's been a great decision for us.

The most challenging thing was getting the property in shape for us to build and manage our Beltie herd properly. The previous owners had been more into horses and horseriding, so the paddocks needed serious restoration in terms of fencing and pasture quality.

The sheer scale and amount of materials and resources required to make a difference is massive. Fortunately, we started out in a very small way with just five cows and then built from there. We have 70 head now, including more than 30 calves; there are 20 secure paddocks of various sizes and we're improving the pasture quality. There's a fair way to go but we're happy with the progress and try to be realistic about how long it will take to be completely sustainable and efficient.

Emma has skills in marketing and PR, along with enormous enthusiasm and passion. She's the champion of pasture management and weed control. I've got a different skill set — I can do the more mundane construction and maintenance tasks, and I handle the bookkeeping and accounting, the financial side.

We love living on the farm and the work that's involved. There are lots of little jobs to be done; at times it seems to be never ending, but we all enjoy it. It's great to be outdoors.

And I like being able to go and fish in the river. We wander down there after work and throw a line in. Our strike rate is pretty good — I reckon about six or seven times out of 10 we'd catch something. Usually flathead or bream but once we landed a nice sized trevally. Bella has the prize for the biggest catch so far — a 70-centimetre flathead. Mostly we throw them back, so they're there for next time.

I don't think anyone has any regrets. Everything about our move has worked really well. >





**emma** I grew up in Canberra and then went to boarding school in Sydney — and one day, on the trip between the two cities, I spotted a Belted Galloway. After that, I always made sure I was awake during the stretch around Goulburn so I could see the Belties on a hillside there.

When we bought the farm, it was a chance for me to have a couple of Belties. As we investigated the breed further, we discovered that their meat is sought after. And they're dual producers — they can be milkers, too. That's something we'd like to look at down the track.

We're trying to do sustainable farming — looking to find a balance between having a productive farm and protecting some high-value conservation areas. The property is quite unusual in that we've only got one common land boundary. The main borders are the Mogendoura Creek and the Moruya River, so there's quite a bit of foreshore with river flats and wetlands that we want to protect. We've fenced off some of that, but at the same time we're doing quite a bit of pasture improvement to ensure we can carry the amount of cattle we need to make it productive.

We sell the meat at the Moruya farmers' market. I love the interaction with the other producers and customers — I really enjoy talking about what we've raised and how we get it there. William helps me in summer, he loves it too. We've also started selling the cowhides — at the market and at a shop in Moruya. Again, it's about trying to be a little bit more sustainable; we want to use the whole animal. I've experimented with biltong, which we do for ourselves and for friends, and we make dehydrated liver treats for dogs, which we sell at the market.

The kids are totally blossoming down here. We've joined the pony club and Bella bought a horse — we put in something but she paid for most of it with money that she'd saved. William has a horse too, and they both have dogs. Our city dog, Monte, is a very old, standard poodle, who has managed to adapt to country life in his retirement. It's been good for him — he's had to stay fit to keep up with the younger dogs.

We came down here with our eyes wide open knowing that it could be, to coin a kid's phrase, an 'epic fail'. Things were tough in that first year and they still are tough. We work harder than when we were in Sydney, I think — but it's different work. And it's just great to be out and about.

We're happy and the cows are happy. We're not out to make a million dollars, we just want to make enough money to keep the farm going and to stay doing the things we want to do. \*





PROPERTY TAKES THE LEAD IN OUR DOG TALES SPECIAL.

WORDS VIRGINIA IMHOFF PHOTOGRAPHY MARK ROPER



eet Rupert Archibald Kernke, better known to the Kernke family as 'The Laird of Shene'.
Looking more like a soft toy than a dog, this pint-sized pooch has outsized ears and an attitude to match. Even as a pup — and runt of the litter — this little West Highland white terrier-poodle cross exuded the sort of confidence that demanded serious consideration when it came to naming him. "We thought he had a little bit of a swagger and that old-fashioned names like Rupert Archibald were definitely well-suited," says Myfanwy Kernke.

Myfanwy's parents, Anne and David Kernke, bought Shene Estate in 2007 and moved from Queensland to embark on the massive restoration of the Georgian Gothic stone stables, barn and homestead at Tasmania's Pontville. Following a stint as the front-of-house manager of Brisbane's La Boite Theatre Company, Myfanwy joined her parents in 2013 to run musical performances, the Artists on Assignment program and other events at Shene.

Meanwhile, Rupert Archibald came into the family's lives six years ago when Myfanwy and her sister Ceridwen were living in Brisbane. "My sister fell in love with his big ears and his very short legs, but our yard in Brisbane was too small so we decided he needed to live at Shene. We joked that he would run the place — and very quickly he did. I think he honestly believes this is *his* home and we're just here to open the doors!"

According to 26-year-old Myfanwy, Rupert Archibald's character wavers between "fiercely loyal and incredibly disobedient. He is very clever and he is a piglet. We have a lot of tradesmen and stonemasons working here and everybody knows they can't leave the windows of their vehicles down because he has stolen so many lunches. You just see him running through the paddock with a brown paper packet in his mouth."

Those large ears must be good for something and, yes, Rupert Archibald does have keen hearing. "We have

# A WEST HIGHLAND TERRIER-POODLE CROSS

It seems Rupert Archibald has inherited much from the West Highland white terrier side of his breeding. These little dogs, known as Westies and originally bred in Scotland, are bright, energetic and friendly. They're also known for their attitude, determination and willingness to be trained — as long as there's a tasty tidbit as a reward. Combine these attributes with the poodle, synonymous with elegance and high fashion, and known for its loyalty and love of human companionship, and it's easy to understand why R.A. commands such an important place in the Kernke household.



a joke of asking if he has ever 'shene' a rabbit. And on 'rabbit' his ears always sit up and then we ask him to do a perimeter check. Then he'll run the entire fence line, thinking that he's keeping an eye on the property."

Myfanwy concedes that an active little dog needs to rest occasionally, but Rupert Archibald's sleeping patterns run to his own strict agenda. "He sleeps in every morning. He gets up from his special basket first thing and we let him out... When he comes back in he needs a couple more hours' sleep, so he takes himself off down the hallway again. And then in time he'll come around."

In December, Myfanwy married theatre director Ben Schostakowski and the reception was held in the great stone barn at Shene. Myfanwy sighs as she reveals that, once again, Rupert Archibald stole the limelight. "He has so much character, the dog is ridiculous! At the end of the night everyone made the traditional archway... Rupert ran through in front of us. We couldn't believe it — upstaged again!" \* For information about Shene Estate, tours and events, telephone 0408 020 007 or visit shene.com.au

Does your dog have an interesting story? We would love to hear from you — send a letter and a photograph to Dog Tales, Country Style, Locked Bag 5030, Alexandria, NSW 2015, or email austcountrystyle@news.com.au. Please include a daytime telephone number.





# treasured friends

READERS SHARE TALES OF BELOVED COMPANIONS, FROM TREE-CLIMBING KELPIES TO RETIRED WORKING DOGS.

### **NEVER A WUSS**

Missy started life as a working dog, strictly trained, unspoiled and as tough as old bootlaces. Mickey bulls were her specialty, along with any kind of snake.

A series of work accidents found her staying with me during her recovery. When she was better, my son Clinton would collect her and back she would go... until the next time. Handing this lovely creature back became harder and harder, and after a particularly nasty accident and long recovery, I dug in my heels. I pointed out that it was only a matter of time before she might be killed, while with me she would be loved and live to a ripe old age. I won the day, but only on the proviso that she would never become a 'wuss'.

This muscle-bound, rough and tough working dog actually became a house pet. She still got plenty of exercise and would spiflicate any snake, rat or mouse reckless enough to enter her domain. On trips to town she became a familiar sight outside the church during choir practice. There she would lie, never revealing by look or sigh what she really thought of our singing. For years, she accompanied me to Little Theatre rehearsals, watching and listening to loud voices and crazy laughter. On the long, late trip home, Missy might be obliged to hear me rehearse my lines.

Missy loved the little boys on the station, allowing them to inspect her ears and sometimes fall asleep on her neck. She adopted tiny puppies, cleaned milk off the chins of poddy calves and saw off unwelcome visitors. One day, after a bath, I photographed her drying off in a patch of bluebells... almost, but not quite, a wuss!

My darling friend now lies beneath a beautiful ghost gum at Havilah Station, her home for 13 years. We now have a lovely labrador, called Polly, but I will never forget the privilege of having Missy in my life.

Jan Hall, Wilsons Pocket, Queensland

### **BILL BRANCHES OUT**

In 1980, our family — I, my husband Brian and our daughters, Sally and Rebecca — moved from the big smoke, Sydney, to 40 hectares at Lochinvar, in NSW's Hunter Valley. And, of course, we had to have a dog — a cute, long-haired kelpie pup named Bill.

When Bill was 18 months old, we started renovations on our home, much to his delight. He now had extra company from the builders and a source of food from the tidbits at morning tea and lunch, when the workmen sat under a very old jacaranda. A small frilled-neck lizard frequented that tree and the builders used to encourage Bill to jump up in pursuit.

Bill never did catch that lizard, but he found that with one bound he could make it comfortably to the fork of the tree, which provided a seat for him to view the countryside and catch any cool breezes. From that time, if we uttered the words "Up the tree, Bill!", that's what he did. It became quite





a party trick for Bill and entertainment for visitors to see this fox-like dog smiling down from his perch.

Thirty-three years and two kelpie dogs later, we still recount the wonderful personality of that little dog, who brought so much pleasure to our family. RIP Bill. I hope he found his jacaranda tree in dog heaven. Lorraine Noonan, Lochinvar, NSW

### FRIENDS WITH WILD GRACE

On the farm where I live we have what we call The Tip, which contains rolls of old wire, railway sleepers and old vehicles.

In the next paddock, many years ago, we had a dozen bulls. One day, while driving past, my father Neville spotted a dog lying next to one of the bulls. On closer inspection he found a female blue heeler, but couldn't get close she was "feral", he said. We started leaving food and water for her in the paddock, which she would ravenously devour when we left.

Eventually the bulls were sold. Amazing Grace, as she came to be known, had befriended one bull in particular; we felt bad that we had taken her only friend. However, some time later, going past the tip, we heard whimpers coming from under some railway sleepers and found Grace and 11 puppies. Apparently the bull wasn't her only friend!

My father and brother got Grace out, and we collected the roly poly puppies. They tied Grace up under a tree near the house and I can remember Dad telling me: "Don't go near her, she'll take your arm off." Being the obedient daughter that I was, I promptly went down with a peace offering of a bowl

of water. Grace came straight up to me and licked my hand and from then on she was my true and loyal friend. I was a single mum with a small daughter and Grace was fiercely protective of us. She was a wonderful guard dog as everyone in the district knew; they'd always ring before visiting and ask, "Do you have that blue dog on a chain?"

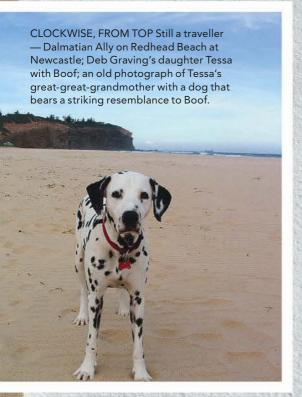
We lost Gracie four years ago but have another dog that keeps us busy. Her name is Ruby Tuesday, because she was born on the Tuesday before Christmas. She gives me and my daughter, Elle-Jane, plenty of love, just as our last beautiful bluey did. Jenny Wright, Wantabadgery, NSW

Thirteen years ago my husband Stephen and I decided it was time we had a pet. We knew we wanted a Jack Russell, and after purchasing a pup we brought him home to start his very adventurous life.

would come up with the window with his little face and nose covered in dirt. >

CLOCKWISE, FROM TOP LEFT Reader Jenny Wright's daughter Elle-Jane, then three, with Amazing Grace; Ruby Tuesday, "a lovely active dog, who keeps us busy", Jenny says; Toby the Jack Russell loved to dig holes, even as a little pup. FACING PAGE FROM LEFT Missy in a bed of bluebells; Bill up the tree, supervising fence construction.





He never dug holes to get out of our yard, but often when we opened the front gate he would take off. We would run after him, calling his name. A lady who lived at the end of our street once asked if Toby was deaf. I told her no, he was just naughty.

When Toby was about four, we were living on a busy road and someone left the gate open when we went out. When we arrived back, Toby came from under the verandah, bleeding and looking very timid. We took him straight to the animal hospital where he spent the night, but recovered quickly.

Later, we moved to the Southern Highlands. Toby still had the same habits and because there were wombats digging under our fences, he always had a way to get out. He would visit our neighbours, who would ring to tell us he was there — because of Toby we got to know our neighbours quickly.

One afternoon, when Toby was about nine, my mother-in-law came to visit with her fox terrier. The dogs went wondering and didn't come home. It snowed that night and we were sick with worry. The next morning they came home together. Toby was so tired he slept for two days.

Sadly, when he was 13, Toby got cancer. The vet said there was nothing we could do except make him as comfortable as we could. We have

another dog now. His name is Chuck and we love him to bits — but I will never forget Toby.

Hayley Delfina, Canyonleigh, NSW

### **COSMOPOLITAN TRAVELLER**

Ally is one globetrotting dalmatian. She was born in Kolbotn, outside Oslo in Norway, in 2003. Ally was just eight weeks old when she moved to the south of Norway to stay with us.

Her kennel name is Dalstable Chatterbox, her father and mother are both champions, and the initial plan was for her to continue the Dalstable line... but my husband's career as a naval architect took us around the world.

In 2004 we moved to Milan. We drove down in a truck with our furniture and Ally sitting in the middle of us, wearing a seatbelt.

### SAVED BY HISTORY

We use collies for mustering our cattle on our property in central Queensland. We also have a special cattle dog our family loves, called Boof. Sure, Boof's far from being our best working dog. In fact, he doesn't work much at all — which is a shame, as we held high hopes when my husband, John, picked him out of the only litter produced by our best-ever working dog, Sally.

John threatened a couple of times to get rid of him, but Boof was good at some things. He never seemed to leave our side and showed signs of being a good watch dog. He was hanging in there... if only by his teeth!

Then one night I was sorting through some old photos. There was one of John's great-grandmother, Alice Noller, taken around the early 1960s,

### "BOOF'S FAR FROM BEING OUR BEST WORKING DOG. IN FACT, HE DOESN'T WORK MUCH AT ALL."

She was a popular dog when she trotted down the streets of the city of fashion, tail wagging. She also got to see a few famous places, travelling with us to vineyards in Tuscany, the Leaning Tower of Pisa and the French Riviera.

We moved to Australia in 2007 and, of course, Ally came too. We joined the Dalmatian Club of NSW and at one show Ally won a prize for the dog who had travelled the furthest to the show.

She's happily settled here in Sydney now, but Ally is still a good traveller. She comes with us on our holidays and has so far visited Byron Bay, the Gold Coast, Jervis Bay, Canberra, Narooma and the Snowy Mountains.

Hilde Grande, Turramurra, NSW

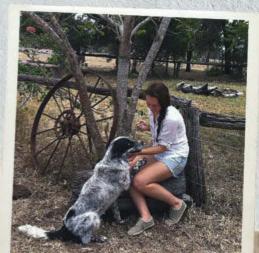
with a dog looking up at her. I looked closer. Fluffy tail, long coat, black spot on his back... *Boof?* 

That clinched it for me. "He's come back, John! He's a time traveller. He's Dog-tor Who! Definite bad karma if you get rid of this one."

Needless to say, Boof has remained, and has become a dad, twice. But why breed from a non-working dog, you ask? Well, that was another thing I didn't mention that he was good at.

Sally's qualities may have skipped a generation but we're so happy we kept our Boof. He has fathered two top working dogs, Missy and Jimmy. Deb Graving, Biloela, Queensland





# long way home

HOW TO TAKE A LOVED LABRADOR FROM CHINA TO AUSTRALIA.

e were living in China when Indie came into our lives. For more than 10 years we had said no to a dog because we knew it was hard to get them back to Australia. Then a friend called to say her labrador was having puppies and would we like one? I thought, "What the heck, we could be here for another 10 years." The kids were beside themselves.

Soon we had a playful puppy in the house. With the kids at school all day, Indie and I spent all our time together. I quickly figured out that a tired puppy was a good puppy, so we spent our days walking and resting.

In a transient environment like the expat community in China, where friends come and go, Indie was a stable friend for myself and my children. But less than a year later, my son turned 19 and needed to return to Australia. Although we had visited for holidays, he still felt he was moving to an unfamiliar country. My daughter and I needed to come with him and help him get used to it, but what to do with Indie? Thankfully, some good friends looked after her, but even though it was only for a couple of months, I felt like I was giving up one of the family.

While we were in Brisbane, the decision was made to move home permanently, and the first question both children asked was, "What about Indie?" I told them not to worry, I would do whatever it took to get her to Australia. Little did I know what awaited us. It turned out that dogs could only be imported to Australia from approved countries, of which China wasn't one. But a dog that had lived in an approved country for six months would then be allowed into Australia.

I found a British couple running a kennel in France who were able to help me with the endless paperwork. My friends back in China were so kind, taking Indie to the vet for blood tests and immunisations. They bought a crate and made sure she was as comfortable as she could be. She flew from Shanghai to Amsterdam, where she was collected and taken to France. She stayed in the kennel while I went to China and packed up. I couldn't



stand the thought of her in a kennel for six months, though, so my daughter and I rented an 18th-century mill in the French countryside.

We had an idyllic three months together, the three of us, exploring the countryside and nearby beaches. We fed Indie well, both with good food and love. Then the day came when Indie returned to the kennel and we flew to Brisbane. The kennel made sure she arrived safely in Australia, but I was concerned about her spending another month away from us, in quarantine. I found a wonderful company that will visit your dog, and walk them and play with them. It was just what I needed to feel at peace with the latest stage of Indie's journey. And it was worth it. She arrived in Brisbane happy and healthy.

She has taken to the relaxed Brissie lifestyle with ease. She loves the dog parks and the beaches. She is back where she belongs now, at my side.

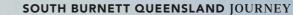
Georgie Crossley, Bellbowrie, Queensland \*

### YOUR CHANCE TO WIN!

Thanks to Ivory Coat Companion Goods, one lucky reader can win a dog products hamper worth more than \$500. Ivory Coat is an Australian company that produces hypoallergenic, grain-free dog and canine grooming products made from natural ingredients. For your chance to win, tell us what's special about your dog, in 50 words or less. Email the answer to austrountrystyle@news.com.au with Dog Tales Ivory Coat Competition in the subject line, or send your answer to Dog Tales Ivory Coat Competition, *Country Style*, Locked Bag 5030, Alexandria, NSW 2015. Include a daytime phone number. Entries close February 27. For terms and conditions see homelife.com.au/terms







A windmill on Haydens Road, north of Kingaroy. FACING PAGE A field in bloom at The Lavender Farm at Pottique, near Kingaroy.



VISITORS ARE DISCOVERING WHAT THE LOCALS HAVE ALWAYS KNOWN — THE SOUTH BURNETT REGION HAS MUCH TO OFFER THOSE SEEKING A PEACEFUL ESCAPE.

WORDS KYLIE WALKER PHOTOGRAPHY MICHAEL WEE



orth of Brisbane, the Bruce Highway sweeps people and goods up and down the Queensland coast, a busy lifeline thronged with cars and trucks. But while speed is sometimes vital, the road less travelled can often be more rewarding.

Swing the wheels west as you head out of the city, onto the D'Aguilar Highway, and head for the South Burnett. Whether it's a weekend away, or a diversion on a long trip up the coast, the tension will melt away to be replaced with a smile as you approach the rolling farmland, warm welcomes and unexpected food finds.

The road wends through Woodford — where thousands flock each year for the Woodford Folk Festival — and Kilcoy before reaching Blackbutt, about two hours drive from Brisbane, on the south-eastern tip of the South Burnett region. Sitting on the edge of the Great Dividing Range, this agriculturally rich area has long been popular for fishing, hiking, birdwatching and other outdoor pursuits. On its southern edge, the Bunya Mountains National Park offers 20,000 hectares of cool rainforests, woodlands and high-altitude native grassland. Now, with a growing wine industry and some excellent luxury accommodation, the South Burnett is also attracting those interested in more leisurely getaways.

The Blackbutt Bakery, whose many awards include a gold medal in the Great Aussie Pie Competition, is a good spot to stop and plan the rest of your trip. As well as the pies — they really are outstanding — there are display cases crowded

with colourful muffins, cheesecakes and slices. It's as though Willy Wonka had decided to try some baking from a CWA recipe book, but the kitchen genius is actually Roberta Anson, mother of bakery owner Amanda Anson.

"I'm just a home cook and that's why I like to make everything from scratch — I don't really know how to do anything else," Roberta explains. "We use real butter and local jams — not commercial fillers! — in our sweets, free-range eggs in our quiches, and we make all the pastry for the pies." After stocking up at the bakery, you could wander a few doors along the street to explore the studio and gallery of Janet Skinner, an artist and children's book author.

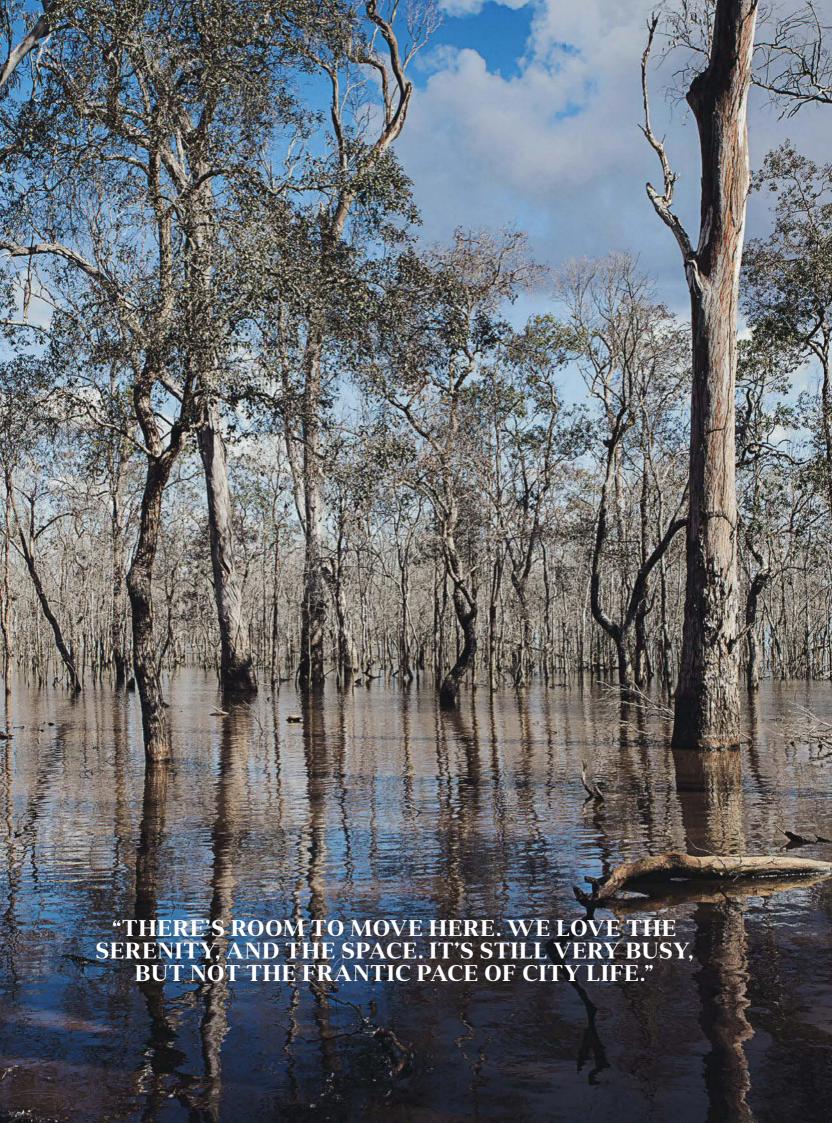
Many visitors come to this small historic town while travelling the Brisbane Valley Rail Trail. The train line through the Brisbane Valley, built in the 1880s and closed in 1989, is now used by hikers, cyclists and horseriders.

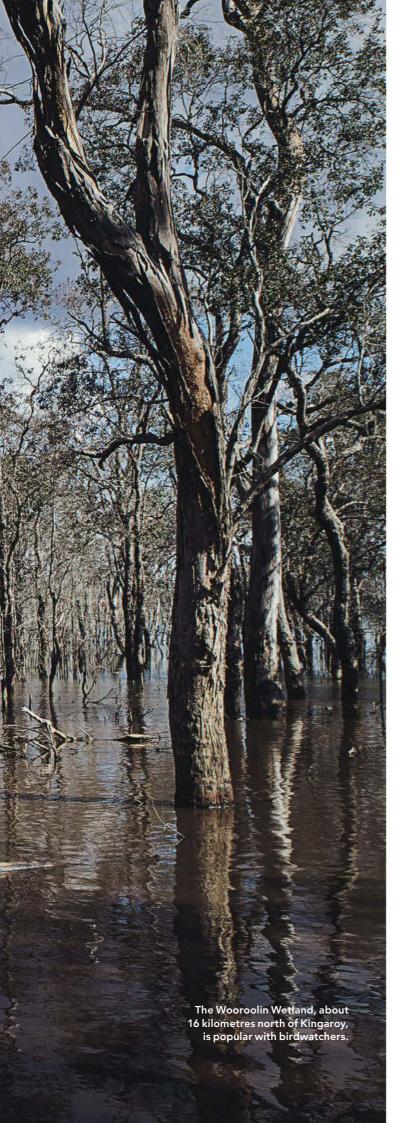
Blackbutt is also home to the Wiikirri Bed and Breakfast Retreat. A stay here can be as indulgent or restorative as you want it to be — Julie Taylor-Dixon, who runs it with her husband Terry, is not only a dietician but also an excellent cook. Guests have the choice of two modern rooms in a guest wing or a separate cottage in a landscaped garden.

Back on the road, you'll pass through the small town of Yarraman — handy for numerous walking tracks and scenic drives — and then on to Nanango.

If it's the first Saturday of the month, set aside several hours for the Nanango Country Markets. This is the largest rural market in south-east Queensland, with hundreds of >







stalls in the showgrounds offering everything from laying hens and homemade jams to garden sculpture. The town is also home to Family Affair Antiques & Saddlery, which sells handmade bridles and belts as well as vintage china and linen.

The heart of the South Burnett is Kingaroy, the region's largest town, which proudly proclaims itself the peanut capital of the nation. Queensland produces more than 95 per cent of Australia's peanuts, and the volcanic soil and plentiful rainfall in the South Burnett make it one of the state's main production areas. You'll find peanut products everywhere, including at the town's popular Peanut Van, whose nuts come in flavours such as hickory smoke and an eye-watering horseradish.

Peanut butter even features in the Kingaroy Shake at Utopia Café, a great place for breakfast or lunch. The welcome here is cheery and helpful — and by now you'll realise that's wonderfully normal for the region. The South Burnett is in the sweet spot of tourism development: there's plenty to see and do, and some lovely places to stay, but it's still a bit of a secret so the locals aren't suffering from visitor overload.

One of those places is Deshons Retreat. Tucked at the end of a quiet road about nine kilometres north of Kingaroy, Jayne and Frank Deshon offer two self-contained retreat cabins set on 23 hectares. Frank makes the bread that's part of the breakfast supplies along with eggs from their chickens, local bacon and pork sausages, and Jayne's baked beans and jam. Dinner packages can also be arranged. It's peaceful and private with sweeping views to the east from the cabins, and a table under nearby pepper trees for a picnic.

"There's room to move here," says Jayne of life in the South Burnett. "We love the serenity, and the space. It's still very busy, but not the frantic pace of city life. And there's a great community spirit.

"Our visitors love the peace, the stillness, here at Deshons. But there's plenty to do, too — the wineries, the art galleries in Wondai and Kingaroy, the wood museum in Wondai, the Bunya Mountains. Kinbombi Falls, near Goomeri, is amazing when it has rained and the falls are flowing. It's a little off the beaten track, but well worth a visit. And Frank often takes the boat up for a putt around Wooroolin Wetland."

Crane Wines, the oldest winery in the area, is just over the hill from Deshons. There's a covered eating area, surrounded by garden beds, where the terracotta paving and the view of distant hills suggest Tuscany, although the grape variety that's becoming the South Burnett's signature, verdelho, is originally from Portugal. Crane Wines produce one, and so do most of the 10 wineries that make up Queensland's fastest growing wine region.

You can sample four of them — Barambah Wines, Bellbird Vineyards, Kingsley Grove Estate and Booie Range Liqueurs — at Taste South Burnett. Right in the centre of Kingaroy, this café and deli sells local gourmet produce, including smallgoods, olives, cheeses, capers and biscuits, creamy fudge made on site and light meals.

A 10-minute drive south of Kingaroy, tucked away off the main highway, is the Whipbird Café, which operates in a former chapel. The walls of the high-ceilinged space are >



hung with Indigenous art and on sunny days the courtyard is a lovely spot for breakfast or lunch. On the way you'll pass the Pottique lavender farm, where you can pick fresh lavender, browse a selection of lavender products, kitchenware and furniture, and eat in the courtyard.

The gently meandering road north from Kingaroy passes through farmland and several small towns, including tiny Memerambi, where the Stop Shop is an institution — a corner store, health-food shop and sole outlet for superb ice-cream made by a local Italian family.

Wondai, about 30 kilometres north of Kingaroy, is home to the Wondai Regional Art Gallery, where a new exhibition opens every month. The gallery's president, Elaine Madill, who moved here 10 years ago from the Gold Coast, loves the community spirit. "There's a friendly attitude through the whole area," she says. "All our churches work together and all the towns work together. It really is a great place." Across the street, the Wondai Hotel and Cellar is a good spot for a meal, and has regular live music performances.

From here, the tree-lined Bunya Highway sweeps north-east back towards the coast; but before it rejoins the busy Bruce Highway, there are more diversions to consider. Just past Murgon — home to the Dairy and Heritage Museum — take the Murgon-Barambah Road towards Moffatdale to discover the other main centre of winemaking. Highlights include Clovely Estate, the largest operation in the region, and Moffatdale Ridge. As well as table wines, including (naturally) a verdelho, Moffatdale makes unusual liqueurs, such as chocolate port and a rich cognac and walnut liqueur.

Back on the Bunya Highway, at Goomeri, you'll find Wimberley & Sons, a café that opened last year in a heritage building. Owner Todd Bailey moved from Brisbane to set up this retro-styled business, where the big central table displays a collection of ceramic pumpkins — a nod to the town's annual Pumpkin Festival — and the excellent menu clearly appeals as much to locals as it does to tourists.

Those South Burnett locals know they're living in a peaceful haven that's quietly confident of its attractions. There's no need to chase visitors — but since you're here, they'll extend a welcome as warm as the weather. \* For more information on the South Burnett area, visit southernqueenslandcountry.com.au

# THE TENSION WILL MELT AWAY TO BE REPLACED WITH A SMILE AS YOU APPROACH THE ROLLING FARMLAND...











DRIFT AWAY
HIRE A ROWBOAT AND ENJOY AN HOUR
OF SWEET SOLITUDE ON THE RIVER.
ABOVE Jigsaw poncho, \$225. Lee Mathews
dress, \$259. Jerome Dreyfuss 'Victor' bag,
\$1200. Emu Australia 'Ainslie' boots, \$219.95.
ABOVE RIGHT Lee Mathews 'Takumi' wrap
jacket, \$489. Fella Hamilton 'Intrigue' blouse,
\$145. Sylvester by Kate Sylvester 'Miller'
pants, \$245. RIGHT Lee Mathews dress, \$349,
and scarf, \$90. FACING PAGE Felicia wears
Jigsaw top, \$125. We Are Kindred pants, \$189.
Fallen Broken Street 'Progress' hat, \$119.95.
Steve wears Gant knit, \$399. American
Vintage pants, \$189. Umbrella, stylist's own.
For stockist details, see page 138.









# the bare necessities

JULIETTE WINTER EXPLAINS WHY CARE FOR THE DECOLLETAGE TENDS TO BE OVERLOOKED.

¶ lip open your dictionary to décolletage and you'll find: "A woman's cleavage as revealed by a low neckline. Late 19th Century: French." Were you to look it up in a skincare dictionary, it might say: "Oft-ignored area of skin. Much to a woman's deep regret in later life."

There are certain areas of our body that tend to get all the attention: the smile lines, the crow's feet and — if you're vigilant — even slightly below the jawline. But not everyone devotes an extra moment to nourishing the décolletage.

"It seems to be a very Australian thing to look after the face but forget about the rest of the body," says David Whyte, national trainer in Australia for Elizabeth Arden. "The skin on the décolletage is thinner and dries out much more quickly than that on the face, and it's also particularly susceptible to the harmful effects of the sun."

It's never too late to start caring for this fragile area. First, cleanse and exfoliate regularly (you can use the same products as you do for your face). Next, moisturise as soon as you've towel dried (it helps a lotion sink in more effectively). Remember to apply broad spectrum sunscreen daily on the chest and neck — and avoid spritzing this delicate area with perfume (fragrance and sun exposure are not best friends as the former tends to lead to pigmentation).

"The skin around the neck and chest is very fine in texture but also lacks muscle support, so it's particularly vulnerable to ageing and the effects of gravity," says Lori de Laurentiis, retail sales and training manager for the cosmetics arm of Sisley Australia. "In the mid 20s and 30s, the loss of collagen and elastin exacerbates this ageing process."

If these signs of ageing are already present, you'll need to up the skincare ante. "For a more powerful regimen, a serum used prior to application of a neck and décolletage cream provides more potent care," says Linda Riddell, national trainer for Natio. "Gentle exfoliation beforehand will help the serum penetrate more effectively into the skin."

If you're after serious rejuvenation, your best bet is to try a product that increases cell turnover, such as vitamin A-based (retinol) creams or, if you have sensitive skin, something with ultra-hydrating ingredients such as hyaluronic acid or shea butter. "Plant peptides, hyaluronate and vitamin-rich plant butters will best replenish depleted skin," Linda says.

As much as your skin loves external care, it never hurts to incorporate extra skin-loving foods into your diet. "Foods like blueberries, broccoli and beans offer nutrients that help to nourish your complexion from the inside out," David says. "Sunflower seeds are loaded with vitamin E and keep your skin supple by protecting the top layers from the sun."

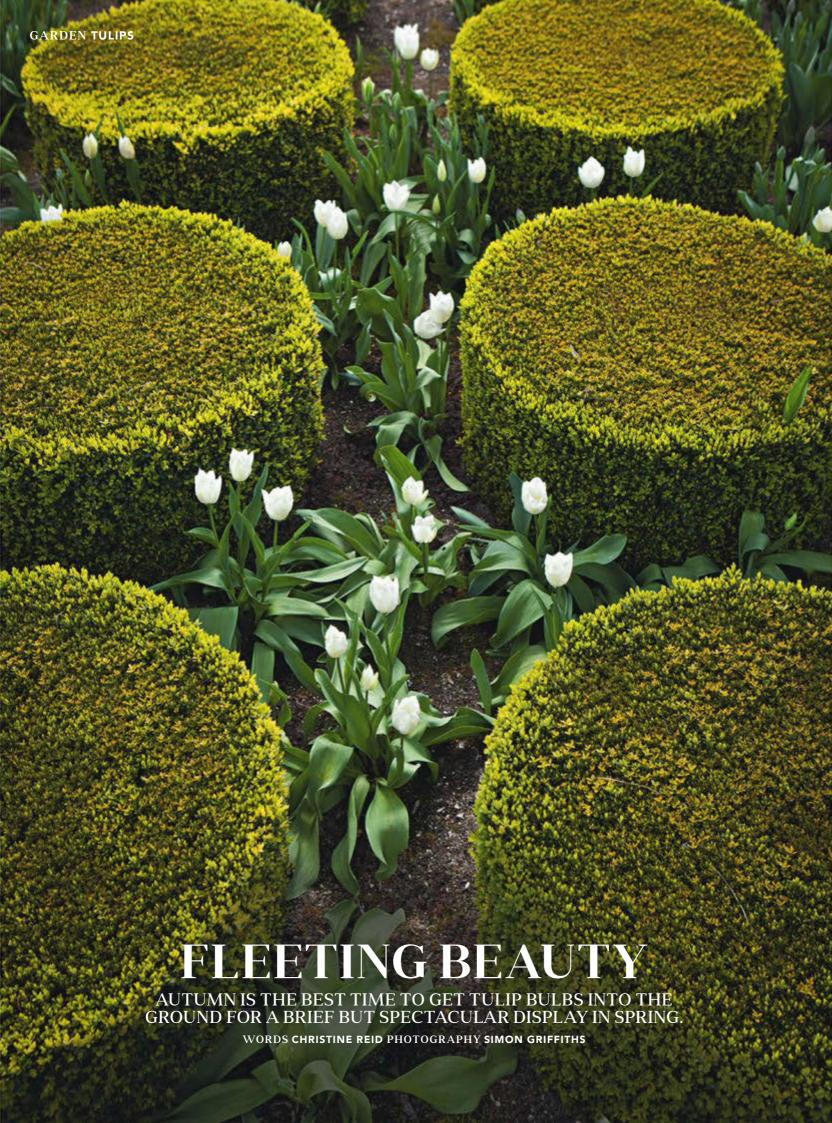
If nothing else, just get in the habit of applying your regular facial moisturiser from the chest up — that way you can have your low neckline without regrets. \*

### CARE AND PROTECT

Keep your décolletage looking lovely with these neck and chest creams.

- If you prefer a light texture but don't want to skimp on results, press this gorgeously scented Jurlique Herbal Recovery Neck Serum (30ml, \$92) into your neck and décolletage for silky smooth skin.
- An exceptional product for fighting loss of elasticity and uneven skin tone, Elizabeth Arden Prevage Anti-aging Neck and Décolleté Firm & Repair Cream (50ml, \$130) is used daily to smooth and firm.
- Using the best from nature, Dr Hauschka Regenerating Neck and Décolleté Cream (40ml, \$110) is packed with antioxidants and nourishing essential fatty acids like coconut, argan and jojoba.
- The skin on your neck and chest needs special attention and Gatineau is ready for the challenge with the collagen boosting and toning Gatineau Paris Defi Lift 3D Throat & Décolleté Cream (50ml, \$140).
- Blending nourishing oils and plant extracts, Natio Renew Neck & Décolletage Cream (100g, \$24.95) plumps, smooths and brightens the skin.
- A luxurious cream with a 'refirm, reshape, renew' approach, La Prairie Anti-Aging Neck Cream (50ml, \$265) stimulates elastin for firmness, deeply nourishing and revitalising to reveal a refreshed décolletage and neck.
- Toning and rejuvenating the chest area, Sisley Intensive Bust Compound (50ml, \$285) is a potent mix of botanical ingredients, including chamomile, horsetail and juniper. For stockist details, see page 138.





ulips, ancient species or modern hybrids, herald spring's arrival. Their large bell-shaped flowers come in a dazzling array of colours — cream, yellow, orange, pink, red and maroon — and even fringes and stripes. Planted en masse, as they have been in great city gardens for centuries, they are, for many, the brightest jewels.

Long before tulips were known in Europe, the Ottoman sultans planted them by the thousand. After his successful siege of Constantinople in 1453, Mehmed II (reigned 1451–1481), a keen gardener, ordered great drifts of bulbs when he built the Topkapi Palace and set out its extensive gardens.

One hundred years later, tulips had become the unofficial emblem of the great imperial city, which by then had been renamed Istanbul. During the reign of Suleiman the Magnificent (1520–66), the tulip emerged as a favourite decorative motif, carved in marble and wood, painted in manuscripts and woven into textiles.

A 16th-century Flemish diplomat, Ogier Ghiselin de Busbecq, is credited with introducing tulip bulbs to Europe. The Low Countries took to the new flower with such enthusiasm that barely a century later they were plunged into the extraordinary 'Tulipmania' phenomenon, in which tulip bulbs became the focus of a speculative bubble that rocked the Dutch economy. In 1637, an auction of 99 lots of tulip bulbs in Leiden realised the astounding sum of around \$11.25 million in today's currency. Trade took place while bulbs were still in the ground — the buyer had no idea of the actual weight or what the blooms would look like.

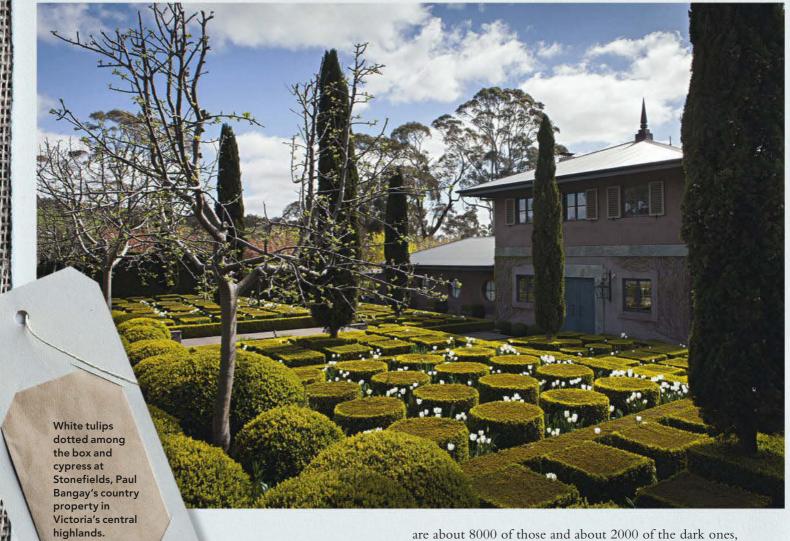
Tulips still fascinate, although happily for today's gardeners, prices are nothing like those in the 17th century. For some enthusiasts, like botanical artist Diana Everett, unknown species are the lure. "One of the excitements of tulip hunting is finding one that fits no existing description," she says.

In her 2013 book *The Genus Tulipa: The Tulips of the World* (Botanical Magazine Monograph, \$72), she documents some 132 species, most of which she has seen during trips to central Asia. "Life on these trips is very varied," she wrote. "Sometimes the little hotels are comfortable, while others leave much to be desired. We stayed in eastern Kazakhstan in the first week of May. It was snowing and so cold. The central heating is turned off on April 1, so we wore several jerseys under our anoraks during supper and went to bed in them…"

You could go on a trekking expedition to see these wonderful bulbs in the 'tulip belt' that extends from China westwards to Europe, including Iran, Turkey, and Armenia. But it's a great deal easier to access bulbs and flowers — to buy, grow or just admire paddocks of them — in Australia.

Renowned garden designer Paul Bangay loves tulips and uses them by the thousand in his garden near Daylesford in central Victoria. "I planted about 10,000 tulips in the area with the box hedges about nine years ago. I can't remember the name of the pure white tulip... there >





### PAUL BANGAY'S TULIP TIPS

- The main planting season is March–April, although tulips can be planted as late as early May.
- Tulips must be planted deep in the ground. More bulbs will then survive from year to year.
- They must have a period of chill. If you live where the soil temperature in winter falls below 14 degrees, bulbs may naturalise and repeat flower. Otherwise, they are best planted as annuals.
- Tulips do not like acid soil, so be prepared to add a ration of lime if needed.
- Bulbs thrive in rich, well-drained soil. Beds or pots should be prepared with a mixed fertiliser and compost.
- Tulips are an excellent choice for containers. Be sure to use a potting mix formulated especially for bulbs.
- When the flower buds appear, use measured doses of liquid fertiliser to promote large blooms and long, strong stems so the flowers stand tall.

are about 8000 of those and about 2000 of the dark ones, which are 'Queen of the Night'," he says.

"I also use 'Queen of the Night' tulips in the rose garden — it has a dark red theme when the roses are in bloom, too — and have underplanted them with crocuses and snowdrops; it looks gorgeous in spring. Our greatest problem is the bush rats; they burrow in the beds and eat masses of the bulbs.

"We aim for succession planting; as the late perennials are cut down, we try to get the tulips coming through. That's why we like to leave the bulbs in the ground. The trick is to plant them deeply, then they will survive."

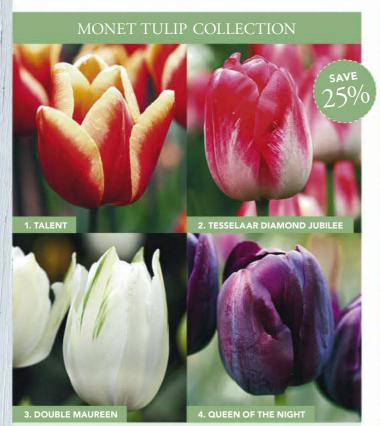
On the other hand, many gardeners prefer to treat them as annuals. Clive Blazey, founder of The Diggers Club, says that while tulips are impressive and hugely decorative, they are the ephemera of the flowering world, most appearing for no more than two weeks a year.

"Bulbs are best planted with companion underplanting, such as alyssum or forget-me-nots, and not alone in feature beds," Clive says. "Bulbs should be the dessert while the main course is the shrubs and perennials, which provide year-round form and structure."

Now is the time to search for your favourites and create your own paintbox to enjoy in spring. Here are some places to start: The Diggers Club, (03) 5984 7900, diggers.com.au; Hill View Rare Plants, (03) 6224 0770, hillviewrareplants. com.au; Lambley Nursery, (03) 5343 4303, lambley.com.au; Tesselaar, 1300 428 527, tesselaar.net.au \*

# STUNNING SPRING BULBS

ADD AN ARTIST'S TOUCH TO YOUR GARDEN WITH THIS SPECIAL READER OFFER



• QUANTITY: 40 (10 OF EACH VARIETY, SEPARATELY LABELLED)

• CODE:	TUMCL_cs
COUNTRY STYLE READER OFFER PRICE:	\$60.00
• REGULAR PRICE:	\$80.00
• SAVING:	\$20.00

This enticing selection of colourful spring-flowering bulbs is from renowned local mail order nursery, Tesselaar. Order before April 30 and quote the code **TUMCL\_cs** for the **Monet Tulip Collection** and quote the code **RNPCL\_cs** for the **Picasso Ranunculus** 

# 1. YELLOW 2. WHITE

PICASSO RANUNCULUS COLLECTION

• QUANTITY: 100 (25 OF EACH VARIETY, SEPARATELY LABELLED)

• CODE:	RNPCL_cs
COUNTRY STYLE READER OFFER PRICE:	\$28.50
• REGULAR PRICE:	\$38.00
• SAVING:	\$9.50

**Collection** to receive free postage. The offer is available for delivery to Australian addresses only until April 30 or until sold out. This is only a small sample of the huge range Tesselaar has on offer. To view the full catalogue, visit **tesselaar.net.au** 

### ORDER FORM

### 

OFFER ENDS 30 APRIL, 2015

### MY DETAILS

### RECEIVE FREE POSTAGE WORTH \$9.95

TEL: 1300 428 527 FAX: (03) 9737 7798 WEB: www.tesselaar.net.au/cs

MAIL: Send this order form to:

Tesselaar 357 Monbulk Rd Silvan, VIC, 3795





**OPEN GARDENS** 

the agrarian kitchen

Queensland, February 28-March 1 Wayval Views is a terraced garden full of natives and exotics, plus a rock-walled fernery and an aviary. 77 Blenheim Road,

Blenheim, 10am-4.30pm. \$8. Tasmania, February 21 Go behind the scenes at The Agrarian Kitchen to see the abundant food gardens. 650 Lachlan Road, Lachlan, 10am-noon or 2pm-4pm. Tickets \$60 including morning or afternoon tea. Bookings essential. (03) 5427 1488. For more listings, visit opengarden.org.au

in the garden

Visit The Agrarian Kitchen's vegetable garden and discover other botanical beauties.



naturally lovely

Living moss pots, which will grow a soft layer of moss, are now available from the Eden Gardens' North Ryde store in Sydney, which can arrange delivery throughout Australia. Shapes include these 'Pinecone' planters, from \$90. (02) 9491 9900; edengardens.com.au

LEAF BRING THE GARDEN INDOORS WITH THESE LINEN CUSHIONS FROM BONNIE AND NEIL. 'MAIDENHAIR', LEFT, \$185, AND 'JUNGLE LEAF', \$125. (03) 9384 2234; BONNIEANDNEIL.COM.AU

# planting guide

IT'S THE HEIGHT OF SUMMER, BUT IF YOU'RE KEEN TO PLANT THERE ARE STILL A FEW OPTIONS. BE SURE TO CHECK WHAT'S BEST FOR YOUR PLANTING ZONE.

NAME OF PLANT	HEIGHT OF PLANT	SUN OR SHADE	PLANTING ZONE
Amaranth flowering annual	80cm-2m	l lo	TS
<i>Beetroot</i> annual vegetable	15–20cm	o .	CTS
Carrot perennial vegetable grown as an annual	15-20cm	l p	CTS
Chives perennial herb	30-50cm	దీర	СТЅ
Florence (bulb) fennel perennial vegetable grown as an annual	30cm	of the	СТ
<b>Lemongrass</b> perennial grass	up to 2m	Ô	TS
Lettuce annual vegetable	10-30cm	0	CTS
<i>Marigold</i> flowering annual	20-60cm	0	стѕ
Mustard greens annual vegetable	10-50cm		CTS
<i>Okra</i> annual vegetable	1-2m	0	S
<i>Pansy</i> flowering perennial grown as an annual	15-20cm	0	CT
<i>Parsley</i> biennial herb	15–50cm	තිර	CTS
Radish annual vegetable	15-30cm	කර	CTS
<i>Silverbeet</i> annual or perennial vegetable	60cm	చ్చి	CTS
Spring onion perennial vegetable grown as an annual	30-50cm	o m	S
Swede annual vegetable	30-80cm	ō ·	CTS
<b>Thai basil</b> perennial herb usually grown as an annual	25-45cm	p p	Tr
KEY	○ Sun		Shade al Tr=Tropical



GARDEN AND BE INSPIRED TO GET BACK INTO YOURS

25 - 29 MARCH 2015

ROYAL EXHIBITION BUILDING & CARLTON GARDENS

TICKETS FROM RACV.COM.AU/TRAVEL

MELBFLOWERSHOW.COM.AU





# collectables

John McPhee evaluates readers' precious objects.

My grandmother's platter houses fruit and bread on my buffet. None of the family knows how old it is or if it is valuable at all — can you help?

Pennie Hall. Broken Hill. NSW

Your meat or vegetable serving platter would have been part of a service. It was made by Alfred Fenton & Sons, a Staffordshire Pottery that was active from 1887 to 1901. Tunstall is the name of the transfer-printed design featuring an Asian-inspired motif of a ginger jar full of budding branches surrounded by blossom, perhaps peony or chrysanthemum. The stains might be removed by soaking the surface with bleach or denture whitener.

### **AUCTIONS**

3rd Sporting memorabilia. Mossgreen,
Melbourne. Everything from cricket caps to
team photographs. mossgreen.com.au
 5th Vintage interiors. Leonard Joel,
Melbourne. A weekly sale in which all manner
of things are sold. leonardjoel.com.au
 19th Vintage interiors, art and jewellery.
Leonard Joel, Melbourne. Antiques, art and
jewellery of all kinds. leonardjoel.com.au
 22nd The Collection of Caressa Crouch
and Carl Gonsalves. A major single-owner sale
of significant Australian furniture and works of
art. Mossgreen, Melbourne. mossgreen.com.au

If you have a precious (or simply mysterious) object that puzzles you, send your inquiry, along with a colour print or high-resolution digital image, your suburb or town, and your daytime telephone number, to Collectables, *Country Style*, Locked Bag 5030, Alexandria, NSW 2015, or send an email to Josie Taylor at josie. taylor@news.com.au The photographs must be clear and show the whole object against a white background. Photographs will not be returned, even if they are not published.













# book club

REVIEWS ANNABEL LAWSON

We have some great reads for lying in the hammock, plus a cookbook with delicious quick, cheap meals.

### THE POSSIBILITIES

KAUI HART HEMMINGS, JONATHAN CAPE, \$32.99

Sarah believes she leads a balanced life. However, when her 24-year-old son dies in an accident, she realises that her whole existence was about him — dreams, plans, what to have for dinner tonight. As her son's hidden life gradually comes to light, Sarah is supported and consoled by her quirky father who lives downstairs. (Someone should clone that man, he's five star.) A waif turns up to shovel snow and subtly, well not-so-subtly, a new family forms.

### **VOLCANO STREET**

DAVID RAIN, ALLEN & UNWIN, \$27.99

Here's an astonishing writer who brings alive nastiness and narrowness in a small South Australian town. Sixteen-year-old Marlo reads Germaine Greer but much good may it do her, since she's working punishing hours at her aunt and uncle's hardware store. Her 12-year-old sister, Skip, plans to write protest plays like Henrik Ibsen. Marlo's old enough to fall in love. Skip's young enough to believe she can choose a father. Beyond the ranks of entrenched ignorance, a few marginal and more complex characters hover. And, like the last act of *Hamlet*, ultimately the wider, saner world reveals itself. The past self-destructs.

### THE THING ABOUT PRAGUE

RACHAEL WEISS, ALLEN & UNWIN, \$29.99

When Weiss decided to quit Sydney and live in Prague she spent \$5500 to send her books there. She bought herself an apartment and found a job — with the greatest difficulty it has to be said, but it makes for a good memoir. She found friends and in no time at all was coaching a synagogue choir. The language barrier loomed but she cared not a jot and soon was formulating the *czwrtj* and *kwlyxky* of everyday speech. As a direct result of Weiss's persuasive narrative, I hope to be in Prague myself by the time you read this.

### US

DAVID NICHOLLS, HODDER & STOUGHTON, \$29.99

Last year Nicholls won umpteen prizes for *One Day*, which I couldn't get into. *Us*, however, is a triumph. In this hilarious novel, Douglas's plan to take his wife on a second honeymoon is stymied by her announcement that she's planning to leave him. Nevertheless the bitch goddess consents to an educational holiday in Europe taking their son Albie. If there's a prize for creating fiction's most obnoxious teenager, Albie qualifies hands down. However, when

Albie does a runner, his much-abused dad resolves to find him and save him. The BG departs on the next flight to Heathrow and, as you've guessed, Doug's life brightens. (Pivotal moment: Doug, between agonising chest spasms: "Do you know how to do CPR?" Albie: "No. I'll Google it. Perhaps I'll do that now.")

### THE IRON NECKLACE

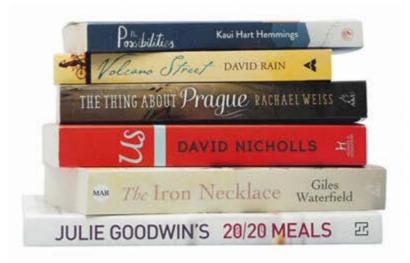
GILES WATERFIELD, ALLEN & UNWIN, \$29.99

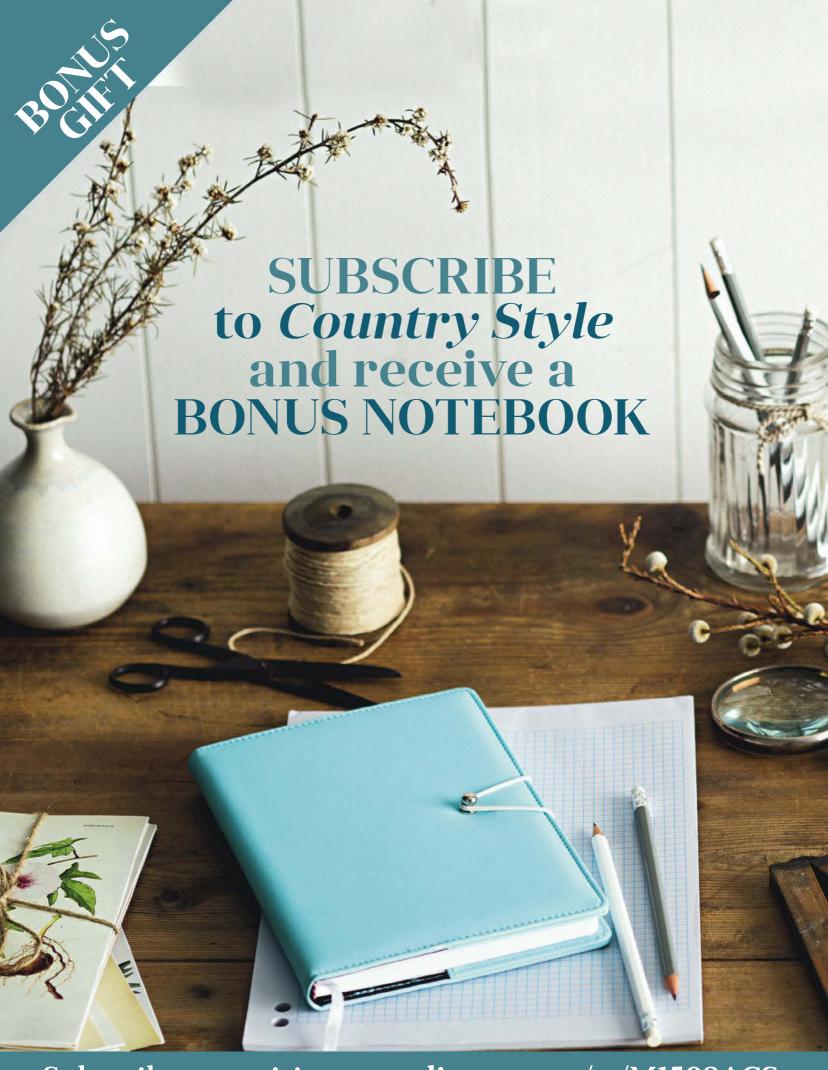
Throughout 2014 every second novel seemed to be about an endearingly clueless modern woman who loses everything — love, work, funds, home and reputation — and starts over. The woman at the centre of this novel, Irene, is not like that. She thrums with confidence and wears clothes to die for. The time trajectory is from just before World War I to the post-World War II era. It's clear that Waterfield believes that women's power to bewitch and prevail peaked around 1913 and has been declining ever since. The freedoms that Irene's great-great niece enjoys several decades later are contrasted with the eerie glamour of Berlin in the 1930s, as citizens proceed towards unspeakable choices and then no choices at all.

### JULIE GOODWIN'S 20/20 MEALS: FEED YOUR FAMILY FOR \$20 IN 20 MINUTES

JULIE GOODWIN, HACHETTE, \$45

If I score a big win with the lottery, I'll send a copy of *MasterChef* winner Julie Goodwin's latest offering to every *Country Style* subscriber. The title says it all. The only 'cheating' involved is that some recipes assume your oven has already reached the required temperature at the start of the countdown. As well as using cheap ingredients, Julie also manages to cook with steak, smoked salmon, prawns and even lamb cutlets — and still come in under budget. Buy one copy as a present and one to keep. \*





Subscribe now, visit magsonline.com.au/cs/M1502ACS



USTRALIA COAST TO COAST

# COUNTRYSTYLE

Yes, I would like to subscribe to Country Style

#### **PAYMENT OPTIONS**

I wish to subscribe for (tick one only)

Me Gift

- ☐ ☐ 1 year Australia (13 issues) \$79.95 SAVE 23% + FREE NOTEBOOK ☐ ☐ 2 years Australia (26 issues) \$149.95 SAVE 28% + FREE NOTEBOOK
- ☐ ☐ 1 year NewZealand (13 issues) AUD\$85.95
- ☐ ☐ 1 year Overseas (13 issues) AUD\$159.95

### **MY DETAILS**

N /ro /N /o /N /ioo /N /r

Mrs/Ms/Miss/Mr		
Address		
·	Postcode	
DOB	Telephone ( )	
Email		

#### **GIFT RECIPIENT DETAILS**

Address		
Postcode	Telephone ( )	
Email		

### **PAYMENT DETAILS**

Cheque/money order for \$	_ is enclosed payable to <i>Country Style</i>
or charge my □Visa □MasterCard	d □Amex □Diners Club
Cardholder's name (please print)	
Cardhaldar's signatura	

Expiry date\_\_\_/\_\_

PLEASE PHOTOCOPY THIS ORDER FORM FOR ADDITIONAL SUBSCRIPTIONS

### **HURRY – OFFER ENDS FEBRUARY 25, 2015**

### **SUBSCRIBING IS EASY**



**1300 656 933** and quote M1502ACS Overseas dial +61 2 9282 8023



www.magsonline.com.au/CS/M1502ACS



Send original or copy of this coupon (no stamp required) to: Magsonline, Reply Paid 87050 Sydney NSW 2001

Offer is available for delivery to Australian addresses only. Please note that gifts that are sometimes attached to retail magazines and are available to subscribers only at the publisher's discretion. By including your email address, *Country Style* will keep you informed of offers and updates from our publisher, NewsLifeMedia, and specially selected partners. Please tick if you'd prefer to not receive offers and updates from NewsLifeMedia of Our specially selected partners. Our privacy policy can be found at www.magsonline.com.au/t/PrivacyInfo and includes important information about our collection, use and disclosure of your personal information (including the provision of targeted advertising based on your online activities). It explains that if you do not provide us with information we have requested from you, we may not be able to provide you with the goods and services you require. It also explains how you can access or seek correction of your personal information, how you can complain about a breach of the Australian Privacy Principles and how we will deal with a complaint of that nature.



### **SMART START**

There's no reason the most important meal of the day can't also be the most delicious. Packed full of nuts, seeds and fruits, Carman's Deluxe Gluten Free Muesli is tasty and nutritious. Visit carmanskitchen.com.au

# style board

BROWSE OUR ADVERTISERS' PRODUCTS AND SERVICES.



### LINKED IN

Composed of a striking combination of sterling silver, yellow gold and rose gold links, this handcrafted necklace from Australian jewellery label Luone can be customised to order. Choose the length you desire, and mix and match the size of the links to create a unique piece for day or night. For more information, telephone 0412 071 601 or visit luone.com.au



### SCOOP IT UP

A luxurious blend of lightweight silk and cashmere makes the 'Scoop' top from Everyday Cashmere a sophisticated and versatile wardrobe staple. Available in white, pink and black, the long-sleeved top will take you from summer to autumn in style. Team with jeans or tailored trousers for an effortlessly chic daytime look, or dress it up with statement jewellery for more formal occasions. For details, visit everydaycashmere.com



### **BLOOMING BEAUTIFUL**

With white outer petals that turn a soft lemon shade as they mature, 'Vanilla Peach' daffodils will bring sweet fragrance and striking colour to your garden. Visit tesselaar.net.au

AD DIRECTORY Carman's Fine Foods carmanskitchen.com.au Circa Home circahome.com.au Everyday Cashmere everydaycashmere.com Haymes Paint haymespaint.com.au Maggie Beer www.maggiebeer.com.au Melbourne International Flower and Garden Show melbourneflowershow.com.au Natio natio.com.au Parterre parterre.com.au Tesselaar tesselaar.net.au Tetley tetley.com.au Town & Country Style townandcountrystyle.com.au World Vision Australia worldvision.com.au

# "Who gets up in the middle of the night and makes pots?"

**GOGGLEBOX ON GHOST** 



It's more fun watching people watching TV.







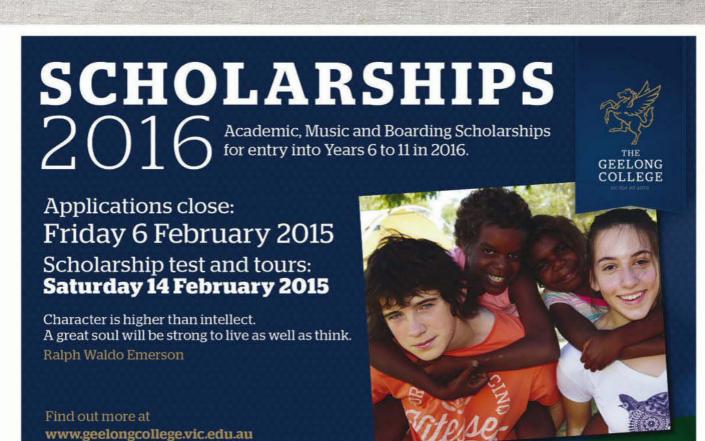


### stockists

### Where to buy products from this issue.

American Vintage (07) 5591 7233 am-vintage.com Armadillo & Co (02) 9698 4043 armadillo-co.com Bemboka (02) 9360 1224 bemboka. com.au Bianca Lorenne 1800 705 393 biancalorenne.com.au Bunnings Warehouse (03) 8831 9777 bunnings.com.au Busatti (02) 9363 4318 busatti.com.au **Dinosaur Designs** (02) 9698 3500 dinosaurdesigns.com.au Dr Hauschka (02) 8765 1110 drhauschka.com. au Driza-Bone (03) 9425 2222 drizabone.com.au Elizabeth Arden 1800 015 500 elizabetharden.com.au **Elk** (03) 9478 1800 elkaccessories. com.au Emma Grace Hawtrey 0431 927 408 emmagracehawtrey. com.au Emu Australia 1300 734 358 emuaustralia.com Est (03) 9819 0726 estaustralia.com Fallen Broken Street fallenbrokenstreet.com Fella Hamilton 1800 800 866 fellahamilton.com.au Freedom 1300 135 588 freedom.com.au **Gant** (03) 9340 5200 gant.com **Gatineau** 1800 037 076 gatineau.com.au IKEA ikea.com.au Incy Interiors (02) 6331 6072 incyinteriors.com.au Izzi & Popo (03) 9696 1771 izziandpopo. com.au Jendi (02) 9565 1322 jendi.com.au Jerome Dreyfuss www. jerome-dreyfuss.com **Jigsaw** 1800 621 757 jigsawclothing.com.au Jurlique 1800 805 286 jurlique.com.au K7 Vintage at Chapel Street Bazaar (03) 9529 1727 k7.net.au Kate Sylvester +649 845 2569 katesylvester.com Koolaman 1300 789 524 koolaman.com.au La Prairie 1800 649 849 laprairie.com.au Lee Mathews (02) 9997 3787

leemathews.com.au Maison Est (03) 9500 8287 maisonest.com.au Manon Bis (03) 9521 1866 manonbis.com.au Marcs 1800 688 290 marcs.com.au Montreux (03) 9510 9100 montreux.com.au Natio (03) 9415 9911 natio.com.au **Paper2** (02) 9318 1121 paper2.com.au Perfect Pieces (03) 9500 1098 perfectpieces.com.au Peter Lang (02) 9319 7033 peterlang.com.au **Pony Rider** (02) 8911 3518 ponyrider. com.au Potier (03) 9645 7158 potier.com.au Provincial Home Living 1300 732 258 provincialhomeliving.com.au R. M. Williams (08) 8259 1007 rmwilliams.com.au Sacha Drake (07) 3112 1818 sachadrake.com Say It With Flowers (03) 9822 1423 sayitwithflowers.com.au Scarlet Jones (03) 9882 4995 scarletjonesmelbourne.blogspot.com.au **Shiseido** 1800 225 032 shiseido.com.au **Sisley** 1300 780 800 sisley-cosmetics.com Squire Shoes squireshoes.com.au Stocked Food Store (03) 9826 3333 stockedfoodstore.com.au Supply & Demand (03) 9525 1355 supplyanddemand.com.au The Bronte Tram (02) 9389 1337 thebrontetram.com The Junk Company (03) 9328 8121 thejunkcompany.com **The Shelley Panton Store** (03) 9533 9003 shelleypanton.com Toscano's (03) 9827 3714 toscanos.com.au Turner And Lane (03) 9821 0012 turnerlane.com.au Waverley Antique Bazaar (03) 9560 4284 facebook.com/waverleyantiquebazaar We Are Kindred 0425 315 425 wearekindred.com.au



### THE FRIENDS' SCHOOL

# Leading-edge school on the quiet rim of the world

The Friends' School Hobart is a pre-K to 12 co-educational school with residential facilities in Tasmania. Established by Quakers in 1887, Friends' is a non-profit, independent school with a reputation for nurturing each child according to their individual needs.

Friends' is less expensive than comparable interstate schools, and offers outstanding academic results along with extensive sporting, art, drama and music opportunities.

We offer our Year 11 and 12 students the choice of the International Baccalaureate Diploma, the Tasmanian Certificate of Education, and Vocational Education and Training.

Please contact us to discuss how affordable a Friends' education can be

The Friends' School
Tel: +61 3 6210 2200
Fax: +61 3 6234 8209
enrol.office@friends.tas.edu.au



www.friends.tas.edu.au















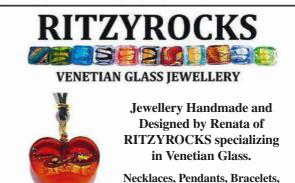












www.ritzyrocks.com.au

Earrings and more from \$20.00





Australian artist, Dee Jackson, creates beautiful watercolor portraits.



T: 02 9416 2265 | M: 0439 986 452 E: deejackson@deejackson.com.au www.deejackson.com.au











Frost ( Co.

All our frosted film is custom made and ideal to hide that ugly view or stop prying eyes.

Visit our website at www.frostandco.com.au for full prices, designs and details.

www.frostandco.com.au













100% cotton, designed and made in Australia Versatile for Winter or Summer. Girls sizes: 1-14 Ladies: 8-26

Shop Online: www.gumnutdesignz.com

niine: www.gumnuidesignz.cor Email: gumnutdesignz@gmail.com



FREE postage in Australia when you shop online

www.swishfashion.com.au





# The French Boathouse

NEW ENGLAND SEASIDE AND FRENCH STYLE HOMEWARES



www.thefrenchboathouse.com.au











### Because you care about tomorrow.

The legendary Australian made Nectres not only provide penetrating warmth, they are also in tune with today's environmental needs. After years of research our design engineers have dramatically improved the LE models burning efficiency to better the 2019 Australian Efficiency Standards. The Nectre 15LE has a 79% efficiency rating, while the Mark 2LE emits a low 0.82g/kg of particulate matter. Of course, our heaters use sustainable and CO² absorbing wood. Fuel for thought when considering your heating options!

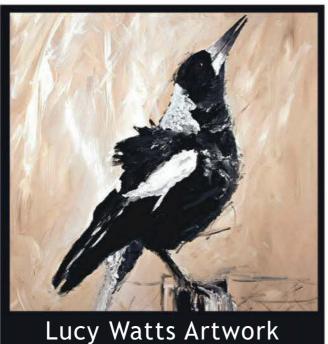
Pecan Engineering Pty Ltd p: (08) 8349 8332 f: (08) 8260 6643 e: info@pecan-eng.com.au www.nectre.com

NECTRE WOOD COMBUSTION HEATING









• Original artworks • Commissions • Art cards • Gifts

info@lucywatts.com.au m: 0428 758 284 p: 02 6375 1072

www.lucywatts.com.au



SUPPLIER OF ETHICALLY PRODUCED HOME WARES



www.interiortradingco.com.au

E: mail@interiortradingco.com.au Ph: 0419 123 539

Enter Promo Code: COUNTRYSTYLE during checkout to receive 10% discount Offer valid until February 28 2015

ALEX SCOTT

OND STAFF

Est. 1886

#### WWW.ALEXSCOTT.COM.AU





#### 60 DESMOND RD | WATTLEBANK - INVERLOCH

**5 3 3 3** 

#### **BRORSEN'S WONDERLAND**

Simply the most prestigious property in the area. Situated on 10 acres, the pillar gates lead you past a full size tennis court, magical park-like gardens and conference/reception centre to a timeless 40 sq, 5 bedroom brick home with billiard room, living and family wing, main bedroom with luxury en-suite, study and library, modern oak kitchen with quality appliances, red granite bench tops. Designed for families, retirees or hospitality. Hosting social occasions of any scale or season is simply a reality...

FOR PRIVATE SALE | CONTACT AGENT

**CONTACT** | Dennis Ginn 0412 317 360 Marni Lee Redmond 0403 525 413

**INVERLOCH OFFICE 7 a Beckett Street** 

03 5674 1111



# BLUESTONE GRAIN STORE

#### HOW LONG HAVE YOU BEEN DREAMING OF A LIFESTYLE CHANGE?

Breathtaking Tasmania will fulfil your dreams

The Bluestone Grain Store located in rural Deloraine Tasmania is an 1860s three-level contemporary designed home and bed & breakfast.

Deloraine is centrally located 35 minutes from Launceston and Devonport, 100km to Cradle Mountain and is the site of the annual Tasmanian Craft Fair, the largest in the Southern Hemisphere.

This highly desirable property is currently listed at \$1.1m+ please contact owners on Ph: 03 6362 4722.

www.bluestonegrainstore.com.au

# LIVE & WORK THE DREAM IN THE NOOSA HINTERLAND

# UNIQUE ACQUISITION OPPORTUNITY FOR INVESTOR/OWNER OPERATOR

Successful thriving restaurant in the Noosa hinterland township of EUMUNDI. Ideally located opposite the world famous Eumundi Markets in sought after location. Vibrant, quirky & surprisingly clever décor. Fully managed with local honest staff in place.

#### SALE INCLUDES:

- > Over 1600 m2 of developed land with ample car parking.
- > Fully functioning 90 seat restaurant & licensed bar.
- > Delightful landscaped garden with additional 30 seats.
- > Separate 3 bedroom Queenslander house (tenanted or with vacant possession).
- > Tenanted freestanding retail shop.

VIEW WEBSITE www.bohemianbungalow.com.au

TO DISCUSS THIS MARVELOUS OPPORTUNITY **PH: Michael 0414 237 038** 



ď









#### **5 Coast View Court, Normanville SA**

- Established popular holiday rental, accommodating up to 12 people
- Ideal for weddings, families, functions, and even team building retreats for business meetings.
- A large outdoor entertaining area leads directly to your fully fenced in-ground pool.
- Perfectly located only 3 minutes drive to the pristine Normanville beach.
- Short drive to wineries, golf courses, magnificent restaurants, cafes and town centre.
- Situated on 5 private acres (20180 m²) above Yankalilla and Normanville.
- 4 Bdrm, 2 Bathrm, 2 large living areas, formal dining, 5 Car Spaces, pool, Spa.
- Undercover outdoor entertainment area with spectacular sunset views.
- Solar heated infinity edge outdoor swimming pool 10 person heated outdoor spa.

Contact Number: 08 8295 2414 Mob: 041 605 7625

Email: coastviewescape@hotmail.com Website: www.coastviewescape.com





#### MUDGEE LIFESTYLE **OPPORTUNITY**

Iconic stone building

Top location

Tourism hotspot

Premium wines

Famous handmade artisan gourmet cheese

Lifestyle opportunity for discerning wine and food lovers to follow their dream...



on River Avon, formerly part of Stoneleigh Estate. 12th Century Church. Surrounded by farmland. Two hours to London on the M40, trains from Coventry

PRICED TO SELL AT 347,500 POUNDS **STERLING OR NEAREST OFFER** 

JOHN & JOAN DWYER P 03 9489 0967 E joandwyer@ozemail.com.au Agent Enquiries: chris.thomas@wiglesworth.com



### HOLIDAY AT WARRANE BATEMANS BAY

Luxury accommodation for large groups. Warrane is a place for all seasons!

 Accommodating up to 17 people
 Main home sleeps 10 • Separate cottage sleeps 7 Whether it be relaxing and unwinding with a glass of red by the fire or swimming in the solar heated pool, set amongst 3 private acres with manicured gardens Situated on the South coast and only minutes away from cafes, beaches and restaurants in the popular tourist town, Batemans Bay.

Phone: 02 4472 9294 E: holidaywithus.batemansbay@ljh.com.au www.batemansbay.ljhooker.com.au



#### ALL SAINTS BODALLA

#### Bed & Breakfast

www.allsaintsbodalla.com p 02 4473 5764 | m 0450 731 909 . 59 Princes Highway, Bodalla NSW

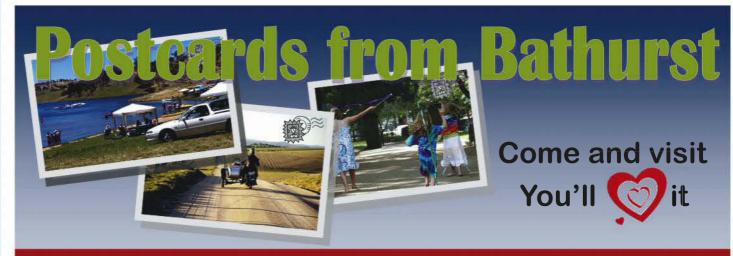
Luxury home stay accommodation in the surrounds of a spectacular 3-acre garden.

Established in 1864 as the All Saints Rectory, this restored country home now provides a tranquil escape on the South Coast of NSW. An ideal couples retreat.

Property features include:

- 10 metre salt water swimming pool

Bookings available October - May



Bathurst Visitor Information Centre on 1800 68 1000



Enjoy ultimate luxury and relaxation, allow yourself to be pampered with delectable treats and stunning wines from our region and breathe in the aroma of utter peace. It's the little things that count at Bishop's Court Estate.

Bishop's Court Estate 226 Seymour Street Bathurst NSW 2795 Ph: 02 6332 4447





Bookings by phone

#### **CLUBBE COTTAGE**

www.clubbecottage.com.au Please contact email: annith@bigpond.com for more details and bookings.

Burradoo Southern Highlands Accommodation

Heritage property Vintage 1880 Burradoo is an elegant residential area just 3 kilometres from Bowral.

> Accommodation consists of two completely self contained suites.

Special rates mid-week for 2015: Stay two nights \$400 Stay three nights \$500



#### **MEADOWVALE**

322 Ridge Rd, Central Tilba NSW Phone: 0411 403 254 Email: cottagequilts@hotmail.com www.meadowvale.com.au

Set on 5 rolling green acres just a few minutes drive from the National Trust village of Central Tilba in an area surrounded by beautiful lakes and stunning beaches, MeadowVale is perfect for a relaxing getaway.

Snuggle up by the woodburning fire, BBQ on the patio and visit the nearby winery or cafes and winebars on Bermagui's wharf.

With a dedicated sewing/craft room, MeadowVale makes a perfect place for a quilt retreat.

Cosy enough for couples, can accommodate up to 10.



#### SAINT ELOI

569 Moss Vale Rd, Burradoo

Saint Eloi a beautiful French guest house, sleeps eight, only an hour & a half from Sydney & you're in the Southern Highlands

With your own French courtyard & a beautiful green back drop, perfect for an intimate wedding party, great for a girls weekend retreat. We also venue hire.

Look forward to seeing you soon. X

ph: 0419 585 279

email: burrows@iinet.net.au

#### **World Heritage** Lord Howe Island

#### **EBBTIDE APARTMENTS**

within the sound of the sea





bbtide's sunlit apartments are situated above Ned's beach with a north easterly aspect overlooking a sub-tropical garden of ⊏ Kentias, Hibiscus, Frangipani, Bananas and Paw Paws. Enjoy the short walk through the Banyan forest to popular Ned's beach where you can hand feed and snorkel with the resident fish, view white terns, shearwaters and sooty terns nesting on the cliffs

Ebbtide offers 4 self-catering one bedroom apartments and one Cottage, furnished for your holiday needs offering simple stylish comfort suited to the natural beauty of the Island with gueen and single beds, a full kitchen with gas stoves and cooktops, individual deck, BBQ and outdoor setting. Linen and beach towels are provided as well as all airport transfers.

P: 61 2 6563 2023 // Muttonbird Drive, Lord Howe Island, NSW, 2898

Email: ebbtide@reachnet.com.au Mention 'Country Style' to receive a free massage

www.ebbtide-lhi.com.au



#### HARBOURSIDE SERVICED APARTMENTS

2A Henry Lawson Avenue McMahons Point North Sydney NSW 2060 Ph: 02 9963 4300 Fax: 02 9922 7998 info@harboursideapartments.com.au www.harboursideapartments.com.au

Enjoy a slice of Harbour life at Harbourside Apartments. Sydney's absolute waterfront accommodation offers fully serviced and equipped studio, one and two bedroom apartments. Conveniently situated at McMahons Point Ferry Wharf Harbourside is the perfect Sydney base for business or pleasure whether your stay is for a day, a week or as long as you wish.





#### ESCAPE TO KANGAROO VALLEY

KANGAROO VALLEY ESCAPES AND EVENTS

www.kangaroovalleyevent.com.au Ph. 0428 155 818 Email: jane@kangaroovalleyescapes.com

Come and spend time in the beautiful Kangaroo Valley. We have a unique portfolio of special and loved holiday accommodation.

Only 2 hours from Sydney and 2 hours from Canberra. Event Management of weddings, private and public functions plus corporate events.

> 5/160 Moss Vale Road Kangaroo Valley, NSW, 2577

# Southdown Cottages

#### WINNER 2014 – EXCELLENCE IN ACCOMMODATION \*

SOUTHERN HIGHLANDS - BOWRAL NSW - BURRADOO, NSW 4 boutique self-contained cottages on the 6 acre "Southdown" historic 1857 garden estate











**DEVON COTTAGE** 

**DEVON LONG BARN** 

**GARDENS** 

SOUTHDOWN STABLE SOUTHDOWN COTTAGE

These 4 uniquely different cottages for 2 - 4 guests, 1½ hours from Sydney and 3 mins drive to Bowral.

SOUTHDOWN ACCOMMODATION - 02 4861 5532 - 0404 144 730 www.bowralaccommodation.com.au southdown.cottages@bigpond.com



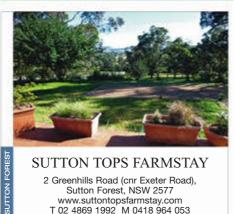


he Outlook Cabana, is a unique and highly desirable accommodation unit, situated 85 km from Sydney or just over an hour by car.

This large one room self-contained Cabana, with an 11 metre solar heated pool, a generously sized deck, comes with ocean views and surrounded by eighteen acres filled with gardens, natural birdlife and grazing livestock.

Activities include Kayaking on Avoca Lake, at the base of the property. 'The Outlook' sits 5 minutes from Avoca and Terrigal; both offer all that could be required on a coastal retreat.

THE OUTLOOK CABANA | Ph (02) 4384 4852 / 0427 189 567 256 Scenic Highway, Terrigal - Avoca Beach, Central Coast, NSW | www.theoutlookcabana.com.au



#### SUTTON TOPS FARMSTAY

2 Greenhills Road (cnr Exeter Road), Sutton Forest, NSW 2577 www.suttontopsfarmstay.com T 02 4869 1992 M 0418 964 053

We offer comfortable and private accommodation for your family and friends.

 Short Drive to parks, renowned golf courses, cafes, boutique shops, supermarkets, restaurants & wineries

• A wonderful area for birdwatchers, bushwalkers and cyclists

Great for a cosy log fire, a glass of wine on the deck, a game of bocce or enjoying your breakfast whilst gazing out over the rolling countryside are all pleasures that await you.



#### THE GREENS OF LEURA

24-26 Grose Street Leura NSW 2780 Phone: 02 4784 3242 stay@thegreensleura.com.au www.thegreensleura.com.au

"everything a good B&B should be....."

Only a short stroll from the boutique shops of Leura.

The Greens is a country style cottage with all the amenities of modern life.

A sumptuous 4 course breakfast is available along with complimentary afternoon tea and evening drinks

What better way to see the Blue Mountains.

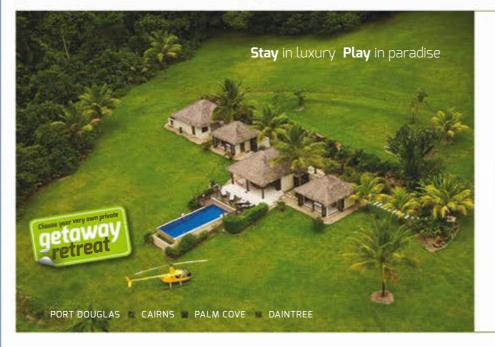


#### MISSION BEACH **HOLIDAYS**

Phone: (07) 4088 6699 www.missionbeachholidays.com.au

Luxury to budget homes and apartments situated between Townsville and Cairns.

Where to stay... what to do... in our paradise.



#### **Exclusive tropical** holiday accommodation like no other.

In House Catering 🐚 Spa Treatments

Cooking Schools Tours and Activities

Private Signature Locations













Call +61 7 4098 1418



#### LAKE ORCHARD VILLAS

4 Bleakley Street Daylesford Brian Wescott 0403 240 603 brianwescott@hotmail.com

Lake Orchard Villas offers a choice of one or two bedroom villas

Each of the four villas offers contemporary accommodation with all the comforts to make your stay relaxing and enjoyable

The villas offer a spacious feel, filled with light with lofty ceilings. They each contain a large spa in the bathroom, gas fired pot belly heaters, and split system air conditioning.

**SYDNEY** Willoughby, Apr 12-17, 2015

**BRISBANE** Metro Arts, Jun 7-12, 2015



#### TREEFERN RETREAT

Springbrook, Gold Coast Hinterland, Qld

- Treefern retreat is a four bedroom holiday house which sleeps 8-10 people
- · Features decks, fireplace, freestanding bath. spa bath and is fully self-contained
- Walking distance to Twin Falls, Canyon Lookout and Springbrook National Park
- Beautiful birds, walks, rainforest, cliffs, waterfalls, mountains and brooks await you

For bookings go to www.treefernretreat.com

For more information please email: chris@treefernretreat.com



#### BLUE WREN BEACH HOUSE KANGAROO ISLAND

www.bluewrenbeachhouse.com.au Mob: (+61) 0418 810 639 Email: nick@orfanoscorporate.com.au Lot 133 Flinders Tce, Penneshaw, S.A, 5222

- Ideally suited for relaxed family vacations
- 5 Min Walk to Ferry, Beach, Shops, Pubs & Restaurants
  Fully self-cont. 4 bdrm home (accom up to 9 people) Spacious open plan living areas with a fully renovated kitchen and bathroom
- Panoramic, uninterrupted views overlooking the beach Dolphins, penguins and seals swimming past and
- wallabies feeding on the lawn! \* SPECIAL OFFER FOR COUNTRY STYLE READERS \*
- Phone or email for details



### Create a masterpiece from scratch in my 6 day Blooms workshop

#### NO PREVIOUS EXPERIENCE NECESSARY

Itching to paint but worried about having no skills? Try my NO FAIL Jacqueline Coates Blooms Painting Method™, a system anyone can apply to get amazing results, even if you don't have a creative bone in your body. Apply to other subject matter as well. Hundreds of students are off to a great start as a result of my workshops. For pleasure or to turn a hobby into a business, I help you get going. Includes bonus sessions on colour mixing and how to sell your work.

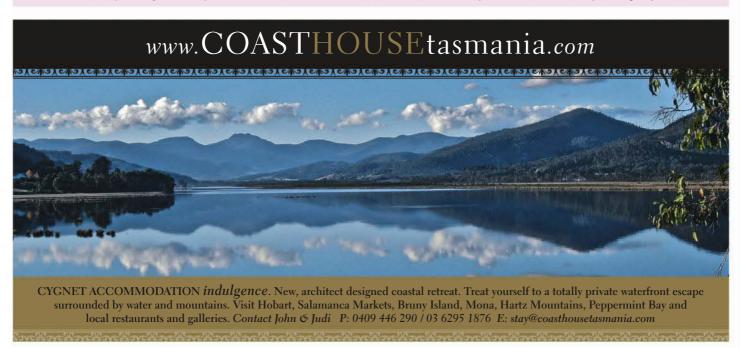
& Introducing my new Barossa Valley Art Immersion BAROSSA VALLEY Salon Rouge, Mar 22-28, 2015 FREEDOM TO PAINT OILS Feb 6-10, May 2-6, & Sept 18-22, 2015

Includes all art materials and catering

Call Jacqueline Coates to book in Mobile 0412 587 438 Email jacquelinecoates@bigpond.com

See www.bloomspaintingworkshops.com for more details and what clients have to say about their Blooms painting experiences.

Visit www.freedomtopaint.com





Located in Tasmania's Cradle Mountain Valley, award winning Lemonthyme Wilderness Retreat is the ideal location to escape and relax. A peaceful and serene atmosphere, with a welcoming aura that soothes the soul and inspires the spirit. Walk under the man fern canopy, gaze at the waterfalls or relax on the verandah.



Contact Us Today! EMAIL: reservations@lemonthyme.com.au TEL: 03 6492 1112 WEB: www.lemonthyme.com.au

### RED FEATHER INN



embrace summer with a Tasmanian gourmet foodie indulgence



Experience Summer in Tasmania. Join us for one of our cooking classes or experience our rustic dining showcasing local produce and wines. Why not take a package to include accommodation, restaurant and free entry into our beautiful National Trust Properties nearby. Luxury guest house and unique cooking school just minutes from Launceston. WWW.redfeatherinn.com.au



#### ZERO DAVEY BOUTIQUE APARTMENT HOTEL

15 Hunter St, Hobart Telephone: 03 6270 1444 zerodavey@escapesresorts.com.au www.escapesresorts.com.au

- 5 mins to Salamanca, CBD & Art Galleries.
- Superb Studios & Apartments.
  Fully equipped kitchens/wash mach & dryer.
- Security car parking.
  Spa studios/apartments available. Mini gym & Sauna.
- Wireless/broadband internet. Plasmas in all studios/apartments.



Luxe self-contained cottages on private country Estate

- Set amongst award winning vineyard and olive grove 1 queen & 2 singles, crisp sheets, feather pillows, mohair rugs
- Panoramic water views, rolling countryside, rambling walks & private beach
- French provincial antiques, boutique library & cd selection in each cottage
- Families welcome! Puzzles, games & colouring in books.

Denholms Rd, Cambridge Tasmania 7170 Telephone: 03 6248 5666 or 0409 232 250 wendv@riversdaleestate.com.au www.riversdaleestate.com.au

Irresistible Country Life...Take the Time..



#### VALLEY RANGES **GETAWAYS**

7-9 Monash Avenue, Olinda Village 3788 Ph: 1300 488 448 www.valleyrangesgetaways.com.au

Less than an hour from Melbourne, 500 mtrs from Olinda, Sassafras, Mt Dandenong villages in the spectacular Dandenong Ranges.

Classic Cottages - Modern Luxury. Cottages steeped in history with fresh modern interiors and all the lifestyle luxuries you have come to expect.





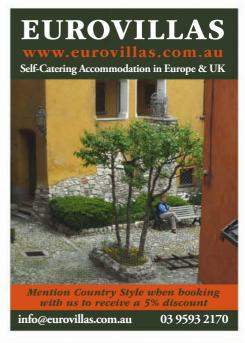


## Disit Chandi in Beechworth

A gorgeous historic cottage created exclusively for couples. Luxuriously appointed, private and indulgent. A sanctuary for comfort, relaxation and spoiling.

> simmone@alpine-getaways.com 0408 262 778 www.beechworth-getaways.com







ver dreamt of an authentic French holiday where you could truly immerse yourself in the sights, tastes and culture of a quaint local village? Slow Tours France provides intimate getaways for up to 14 people with tours of France's most charming, out-of-theway towns. If you're after a genuine vacation experience, without the rush of the tourist crowds. let Slow Tours France show you the real France.

Ph: 08 8370 3125 or 0408 358 448 info@slowtours.com www.slowtours.com



Fully restored terrace houses in ancient villages in Gascony - France, northern Tuscany - Italy and Catalunya - Spain

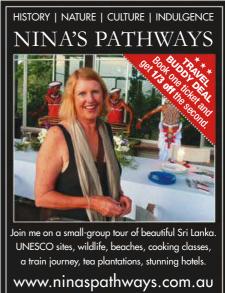
Enjoy local culture, dining al fresco and buying local produce at village markets

You have the unique option to visit all 3 beautiful properties in one trip.

All houses are available for rent thoughout the

Contact us for more information 0417 861 435

www.osbornehouse.com.au



0419 213 327



Add smoked paprika and the best you can hope for is Highly Commended in the **Fancy-Schmancy** category.

# bang on

'Local butcher wins Top Sausage two years running', is the sort of news that gets Rob Ingram sizzling.

here's always a risk that two earth-shattering news stories will break on the same day. But you have to feel for US President Barrack Obama and Chinese leader Xi Jinping. On the day they announced their historic carbon emissions deal — which may well save the planet — The Dunedoo District Diary has already locked in the news we were all waiting for up here.

S & S Meats of 52 Bolaro Street, Dunedoo, had been named Traditional Australian Sausage King for the second year in a row at the central west division of the NSW-ACT Sausage King Awards.

To be best banger is no small thing in these parts. I mean, Jack Nicholson and even our own Geoffrey Rush have won Oscars, and Bert Newton must have more Gold Logies than I've had hot sausage sizzles. But wins in successive years... never. And at Sausage King, it's not a pat on the back from your peers. You're chosen by industry experts who use science, not emotion. Mr Rush never had his distribution of texture put under the microscope. External appearance, maybe, even consistency; but bloom, texture and flavour were never put to the test.

Traditional Australian is the category to win. Okay, there are pork, poultry, lamb, continental and gourmet sections as well, but the merguez and cotechino confections with piquillo peppers and agrodolce sauce have never really enjoyed big sales here. Anyone who has tried has hit a snag.

We're conservative folk. So we like sausages that are strongly evocative of minced meat. Salt and pepper are the fashionable seasonings. Add smoked paprika and the best you can hope for is Highly Commended in the Fancy-Schmancy category.

To have a good sausage from the butcher shop is a matter of great civic pride in small towns. The true-blue sausage is an emblem of rural honesty and integrity, in contrast to the rural badlands where the level of cereal filler allows vegetarians to eat the local sausages without too much guilt.

"Look at this!" I complained to The Chosen One recently on biting into the end of a sausage that appeared to be made of breadcrumbs. "This is outrageous!"

She was much more accepting. "I guess it's getting harder to make ends meat these days," she suggested. No laughing matter, I would have thought.

Sausages are retro, hip, gourmet, unpretentious, bohemian and cosmopolitan. Find another food that embraces all those categories.

And sausages have heritage. Sausage-making was respected in ancient Egypt and became a thriving industry there during the late Byzantine period, before 641 AD. Sausages were standard fare in ancient Greece and became so popular in Rome that, at one stage, they were banned.

A ban, of course, is the ultimate recognition, and thus it was in modern Canberra where onerous regulations were placed on sausage sizzles in 2013. Fearing the wurst, the ACT Legislative Assembly decided that these elaborate feasts required the presence of a trained food safety supervisor. In Dunedoo, we would have stormed the barricades.

Following the win, I stopped by the butcher shop to extend my congratulations... and I mentioned the food safety issue, just for a bit of a stir. I wish I hadn't.

"At your age," the man with the cleaver told a packed shop, "you need all the preservatives you can get."

Nice. \*

The Country Squire column has appeared in every issue of Country Style since its inception 26 years ago. Rob Ingram lives in a former courthouse, police station and jail in the NSW central west village of Cobbora near Dunedoo — as he says, "it's better to do time in my jail than somebody else's".





# European Outdoor Luxury





#### NEW SHOWROOM

WATERLOO 18 Danks Street Waterloo NSW 2017 T. 02 9310 7400 ARMADALE 916 High Street Armadale VIC 3143 T. 03 9576 3022